

Arietta

Caren's Brine-Cured Roast Turkey

For the Brine:

1 1/4c kosher salt	2 whole cinnamon sticks
3 1/4c sugar	5 whole bay leaves
2c honey	8 whole cloves
6 sprigs each fresh parsley, dill, thyme, tarragon, and sage	1T juniper berries
2 sprigs rosemary	2T whole black peppercorns
2T mustard seeds	2 lemons cut in half
2T fennel seeds	1T whole allspice
	2 gallons boiling water

1 18-20lb fresh turkey

1lb unsalted butter, melted

1. Combine brine ingredients in a large container, pouring boiling water last. Cool to room temperature. Add turkey, cover and refrigerate overnight.
2. Remove the turkey from the brine and rinse off under cold water
3. Preheat oven to 300 degrees F
4. Cover entire turkey w/ cheesecloth and place in a large roasting pan. Using a brush, saturate the cloth with the butter. Place in the oven and roast for 3-4 hours, basting the cheesecloth with butter every 1/2 hour. The turkey is done when the thigh-joint temp reaches 150 degrees F.
5. Remove turkey from the oven and let it rest for 30 min. Carefully remove the cheesecloth and transfer turkey to a platter.

