

Roast Turkey

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The classic thanksgiving turkey sage butter and soaked in brine for extra flavor and moisture.

Ingredients

Ingredient	Qty	Units
Fresh turkey	1	Each
Freshly ground black pepper	1/4	Tsp.
Fresh sage (chopped)	2	Tbs.
Kosher salt	1-1/4	Cup
Poultry seasoning	1/4	Tsp.
Sugar	1/4	Cup
Butter	1/2	Cup

Directions

Preparing the brine

I would suggest preparing the brine two days in advance and refrigerating overnight before using.

To prepare the brine, into 2 quarts of cool water you add 1 cup kosher salt and 1/4 cup sugar. Heat the water until the salt and sugar dissolve, remove from heat. Stir in 2 more quarts of water and put the brine in the refrigerator to chill.

Soaking the turkey

Remove the giblets and neck from the turkey

and wash the bird well under cool water. Place in a large roasting bag and pour in the brine. Place the bag inside a large roasting pan to catch any leaks (it will leak). Put the bird in the refrigerator and allow to soak overnight.

Preparing the sage butter

Melt 1/2 cup unsalted butter in a small pan. Add 2 tablespoons on chopped fresh sage, 1/4 teaspoon of kosher salt, 1/4 teaspoon freshly ground black pepper and 1/4 teaspoon of poultry seasoning.

Roasting the turkey

Remove the turkey from the brine, rinse off and pat dry with paper towel. Stuff the bird if desired. Baste the bird with the sage butter and place in a large roasting pan. I prefer to use a roasting pan with a cover (see below).

Preheat the oven to 350°. Place the turkey in the uncovered roasting pan in the oven. Baste the turkey every 1/2 hour initially with sage butter and later with drippings in the bottom of the pan. Turn the pan every hour to insure the turkey browns evenly. Once the turkey is browned cover the roasting pan and continue to cook the turkey until an internal temperature of 165°F is reached on a meat thermometer inserted into the thigh of the bird.

Approximate cooking times (USDA).

Weight (Lbs.)	Type	Time (hrs.)
8 to 12	Unstuffed	2-3/4 to 3
12 to 14	Unstuffed	3 to 3-3/4
14 to 18	Unstuffed	3-3/4 to 4-1/4
18 to 20	Unstuffed	4-1/4 to 4-1/2
20 to 24	Unstuffed	4-1/2 to 5
8 to 12	Stuffed	3 to 3-1/2
12 to 14	Stuffed	3-1/2 to 4
14 to 18	Stuffed	4 to 4-1/4
18 to 20	Stuffed	4-1/4 to 4-3/4
20 to 24	Stuffed	4-3/4 to 5-1/4

If the turkey is stuffed the stuffing should be removed as soon as the turkey is finished cooking.