

Brined Roasted Turkey

Thom Hackett

Servings: 8



Ingredients

2 gallons (32 cups) water
2 cups kosher salt
2 cups packed brown sugar
2 tablespoons peppercorns, coarsely cracked
1 (12- to 14-pound) fresh turkey
2 tablespoons unsalted butter, at room temperature
Salt and freshly ground pepper, to taste

Cooking Method

The day or night prior to cooking the turkey, prepare the brine in a saucepan, combining 4 cups of water, salt and sugar in the saucepan.

1. Place the saucepot over medium heat, stirring the mixture until the salt and sugar are dissolved.
2. Take the saucepan from the heat and stir in the cracked peppercorns.
3. Allow the mixture to cool.
4. Rinse the turkey inside and out then put it into a big pot that the turkey will fit into with some space remaining.
5. Put the remaining water and the brine mixture into the big pot and mix it well.
6. Put the turkey in the pot.
7. The brine should cover the turkey.
8. If the brine does not cover the turkey then wait 6 or so hours then turn the turkey where the other parts are submerged in the brine.
9. Refrigerate the turkey and brine for at least 12 hours.
10. More is better.

Remove the turkey from the brine then discard the brine.

1. Rinse the turkey thoroughly under cold running water.
2. Pat dry and refrigerate.
3. Preheat the oven to 325° F.

Rub the butter all over the turkey, and season with salt and pepper.

1. Tuck the turkey wings under the back, and, if necessary, tie the legs together with kitchen string.
2. Place the turkey, breast side up, on a rack in a roasting pan, and roast.
3. Baste every 30 minutes with the pan juices, for 1 hour.
4. Cover the turkey breast loosely with a foil tent.
5. Roast for 2½ to 3 hours longer, or until an instant-read thermometer inserted into the thickest part of the thigh, away from the bone, registers 180° F.

About 45 minutes before the turkey is done, remove the foil tent.

- Let the turkey stand, loosely covered with foil, for about 20 minutes before carving.