

# Holiday Turkey

*Unit: 12 Qt. Roaster*

## Brine Ingredients

<b>1 Cup of salt</b>	<b>½ Cup of brown sugar</b>
<b>1 Teaspoon of peppercorns</b>	<b>1 Teaspoon of allspice</b>
<b>3 Sprigs of fresh rosemary</b>	<b>6 Bay leaves</b>

## Turkey Ingredients

<b>1 - 12-14 lb turkey</b>	<b>2 - sticks of butter</b>
<b>4 - Oranges</b>	<b>2 - tbsp. Garlic powder</b>
<b>1 - cup of white wine</b>	<b>4 - branches of fresh rosemary</b>
<b>dash of seasoning salt</b>	

24 hours before you cook the turkey, heat 1 gallon of water until it begins to boil. Combine all of the brine ingredients and cook for 5-10 minutes. Pour the brine water into your 12qt roaster and add ice to cool the mixture. Place the turkey into the roaster with the brine mixture and add water until the unit is full. Cover and place the unit into the refrigerator for 12-24 hours.

When you are ready to cook the turkey, pour out the brine mixture and thoroughly rinse the turkey. Coat the turkey with butter and your choice of seasonings. Remove innards bag and fill cavity with 4 halved oranges.

Melt 1 stick of butter and mix with 1 cup of white wine and 2 Tbsp. of garlic powder. Inject the turkey with butter and wine mixture. And place the rosemary branches under the skin in multiple places.

Place turkey in breast side down in the 12 qt. roaster and cover and heat to med-high. When valve stands up all the way reduce heat to med-low and cook 10-15 minutes per pound.

\*\*Note make sure the lid stays stinging hot the entire time while on low and if it cools, increase the heat.