



for Thanksgiving

Sage and Apple Cider Buttered Turkey/Mulled Spice Brined Turkey

Main Dish

Source: BJ Duft and Dalis Chea from Herban Feast
Catering

Ingredients:

10-12 pound Turkey

For the brine (make a day ahead):

1 cup kosher salt

½ cup light brown sugar

1 tablespoon black peppercorns

1 tablespoon mulling spice

1 tablespoon candied ginger

1 gallon vegetable stock (Organic has less sodium)

1 gallon iced water

Aromatics

1 leek

4 cloves garlic

4 cloves star anise

3 sprigs sage

3 sprigs rosemary

1 apple

3 tablespoons canola oil

Salt and pepper, to taste

For the glaze:

3 cups apple cider

2 tablespoons butter

6 fresh sage leaves, finely minced

Method:

1. For the brine: combine all ingredients in a stock pot except for iced water. Bring to a boil, to dissolve solids, then strain and let cool. Refrigerate over night. 10 hours before you roast the turkey, combine ice water and brine in a large bucket and submerge the turkey in the solution, breast side down.

2. Preheat oven to 500°. When ready to roast, remove the turkey from the brine, pat dry and place on roasting rack. Rub the turkey with oil and season with salt and pepper. Put the aromatics inside the cavity.
3. Roast turkey for 30 minutes. Pull out turkey, cover with foil, lower oven temperature to 350°, and continue to roast until turkey's internal temperature reaches 160°.
4. Meanwhile, bring apple cider to a simmer and reduce by 3/4. Stir in butter and minced sage.
5. Remove turkey and baste with glaze. Let rest for 12 minutes, and then serve.