

Turkey Dinner

Ingredients

Brine

- Turkey (1 lb/person minimum)
- 1L (1 pkg) Vegetable stock
- 1 shallot
- 12 cracked peppercorns
- 1-2 bay leaves
- 1-2 fresh sage leaves
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- Water until turkey is covered
- Salt
- Salt/Water ratio is 1/4 cup salt per litre of water

Turkey / Stuffing

- 1 Large Onion
- 2-3 Celery Sticks
- 2 Tbsp Fresh Rosemary
- 2 Tbsp Fresh Sage
- 2 Tbsp Fresh Thyme
- 1 bag cubed breadcrumbs
- 3/4 cup butter
- 1 whole brined turkey

Directions

Brine

- Remove turkey from packaging the night before roasting
- Wash turkey thoroughly

- Add turkey to pot
- Add vegetable stock, shallot, cracked peppercorns, bay leaves, sage, thyme, rosemary to pot
- Create brine from water and salt, using the ratio provided above. Continue creating and adding brine until the turkey is covered as much as possible. You will likely need between 4-6 litres to achieve this.
- If you have time, it blends better in warm or hot water, but the water **MUST BE CHILLED** before pouring over the turkey.
- Leave in the brine solution overnight, at least 12h but no more than 24h

Turkey / Stuffing

- Remove turkey from brining solution around 1 hour prior to roasting. Rinse thoroughly and pat dry (do not rub) with a paper towel.
- Allow around 20 minutes per lb to roast, 1h to prep stuffing, and 1h for final preparations
- Strip the fresh spices off the branches and chop finely
- Dice the onions and the celery into small pieces, about 1/2cm in size
- Melt 1/4 cup of the butter on a large non-stick pan
- Cook the celery and onions until the onions become translucent
- Add the spices and adjust the ratio to taste
- Remove from heat and place in a large bowl, salvaging as much butter as possible
- Add cubed breadcrumbs to bowl and mix thoroughly
- Put the stuffing into the main cavity of the turkey. Optionally, place into neck cavity
- Melt another 1/4 cup butter and paint onto the turkey with a basting brush
- Truss the turkey, then place tinfoil on the wingtips and tent the breast with tinfoil, allowing space for air circulation, shiny side out
- Cook at 350F for around 20 minutes per lb
- Baste once an hour, using the remaining 1/4 cup of butter for the first round of basting. Remove the tinfoil tent during the last 1/2h of roasting
- The turkey is done when the breast reaches 165F and the leg reaches 180F. Allow to rest for 1/2h while the rest of the dishes are completed, then carve.

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