



## APPLE CIDER BRINED TURKEY

### BRINE:

8 cups Apple Cider  
2/3 cup Sea Salt  
1 tbsp Black peppercorns coarsely crushed  
2/3 cup Maple crystals (maple sugar, unrefined)  
1 tbsp Whole allspice, coarsely crushed  
8 slices (1/8" thick) peeled fresh ginger  
6 Whole cloves  
2 Bay leaves  
12 lbs Fresh or frozen turkey thawed  
2 Oranges, quartered  
6 cups Ice

### ROASTING INGREDIENTS:

4 cloves Garlic  
4 Sage leaves  
4 Thyme, sprigs  
4 sprigs Parsley, raw  
1 medium Onion, quartered  
14 oz Chicken Broth  
2 Tbsp. Earthbalance Butter, melted and divided  
1 tsp freshly ground pepper, divided  
1/2 tsp. Sea salt, divided

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## RECIPE DIRECTIONS:

To prepare brine, combine first 8 ingredients in a large saucepan, bring to a boil. Cook 5 minutes or until sugar and salt dissolve. Cool completely.

Remove giblets and neck from turkey, reserve for gravy. Rinse turkey with cold water; pat dry. trim excess fat. Stuff body cavity with orange quarters. Place a turkey sized oven bag inside a second bag to form a double thickness. Place bags in a large stockpot. Place turkey inside inner bag. Add cider mixture and ice. Secure bags with several twist ties. refrigerate 12-24 hours turning occasionally.

Preheat oven to 500 degrees.

Remove turkey from bags and discard brine, orange quarters, and bags. Rinse turkey with cold water pat dry. Lift wing tips up and over back; tuck under turkey. tie legs together with kitchen string. Place garlic, sage, thyme, parsley onion and broth in bottom of a roasting pan. Place roasting rack in pan. Arrange turkey breast side down on roasting rack.. Brush turkey back with 1 tablespoon butter, sprinkle with 1/2 teaspoon pepper and 1/4 tsp. salt. Bake at 500 degrees for 30 minutes.

Reduce oven temperature to 350 degrees. Remove turkey from oven. Carefully turn turkey over breast side up using tongs. Brush turkey breast with 1 tbsp butter sprinkle with 1/2 tsp pepper and 1/4 tsp salt. Bake at 350 degrees for 1 hour and 15 minutes or until a thermometer inserted into meaty part of thigh reads 170 degrees. Remove turkey from oven let stand 20 minutes. Reserve pan drippings for gravy. Discard skin before serving.

Yield: 12 servings (serving size 6 oz. turkey)

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