



Recipes for Every Season

BRINED AND ROASTED TURKEY

Main Course | Preparation Time: 13 hours, 20 minutes | Serves: 10-12

Difficulty: Easy

No dish has more riding on its success than the holiday turkey. Unfortunately, turkey loses its natural juices the longer it cooks. Fortunately, we have the solution- brining. Brining locks in a turkey's natural juices, so it won't dry out during the roasting process, ensuring the perfect centerpiece for a flavorful feast.

Ingredients:

- 1 cup Morton Coarse Kosher Salt
- 1 cup sugar
- 2 gallons of cool water
- 12 to 15 pound fresh, whole, bone-in-skin-on turkey, rinsed and patted
- 8 tablespoons unsalted butter, divided
- (5 tbsp softened. 3 tbsp melted)
- ½ teaspoon ground black pepper
- 1 cup white wine, chicken broth or water



MORTON®
COARSE KOSHER SALT

1

Combine Morton® Kosher Salt and sugar in cool water in a large, clean stockpot until completely dissolved. Place the whole turkey in the brine until completely submerged. Cover and refrigerate overnight, up to 14 hours.



2

Remove the turkey from the brine, and rinse inside out and under cool running water for several minutes to remove all traces of salt; pat dry with a paper towel.

**3**

4-5 hour Brine: To brine your turkey in less time (4-5 hours), use 2 cups of Morton® Coarse Kosher Salt and two cups of sugar. Cover and refrigerate for 4 to 5 hours.

4

To Roast: Mix the softened butter with the pepper. Place turkey on rack in roasting pan. Rub the seasoned butter under the skin. Brush the skin with the melted butter.



5

Pour the 1 cup liquid (wine, broth or water) over the pan bottom to prevent drippings from burning. Roast turkey at 450° F for 25 minutes, baste and then rotate the roasting pan.



6

Continue roasting until the skin turns golden brown, an additional 25 minutes; baste again. Reduce oven temperature to 325° F; continue to roast, basting and rotating the pan once about halfway through cooking, until the minimum internal temperature reaches 165° F.

7

Remove the turkey from the oven. Let stand 20 minutes before carving.

Tips for Success:

- Internal temperature guidelines courtesy of USDA Food Safety Facts.
- Do NOT brine turkey if it includes “basting” liquids that contain salt.
- If you purchase a turkey with a pop-up timer, leave it in place and ignore it. If removed, the timer will leave a gaping hole for juices to escape.
- Optional- add herbs and seasoning to your brine. Stuff the turkey cavity with lemon, garlic and more herbs.