

OLD MAIDS FARM – 14 TO 16 LB. TURKEY – BRINED AND ROASTED

Brine:

1 gallon vegetable stock (to prepare fresh: To 1 gallon water in a large pot add coarsely chopped root vegetables (2-3 carrots, 2 onions or leeks, etc.) and 2-3 stalks celery with tops, 6 peppercorns, 4 bay leaves, 2 tsp Thyme. Bring to a boil, reduce heat and simmer about 1 hour until vegetables are thoroughly cooked and stock looks rich. Remove vegetables & discard. May prepare a day ahead.

Add 1 cup kosher salt
Add ½ cup brown sugar

Return to a boil; stir to dissolve salt and sugar. Remove from heat. Cool to room temperature and refrigerate until thoroughly chilled.

Rinse thawed turkey in cool water. Combine brine with 1 gallon iced water in container large enough to hold turkey (i.e. 5 gallon bucket). Place thawed turkey breast side down in brine. Add several sprigs of rosemary, thyme, bay leaves & sage. If turkey is not completely covered, prepare additional brine and add water. Refrigerate or store in cool area (basement or covered outside area in cooler climates) for 6 hours or overnight. Turn turkey once, halfway through brining.

To cook turkey - Preheat oven to 325°

Remove turkey from brine & rinse inside & outside rubbing gently to release sugar, herbs and salt. Pat skin & cavities dry. Discard brine.

Rub outside of turkey with olive oil. Rub entire outside of turkey with a poultry rub (such as Penzey's Bicentennial Rub). Loosely fill cavity with coarsely chopped carrots, onion, and celery, sprigs of rosemary, thyme & sage.

Place turkey breast side down on roasting pan with rack for one-half the cooking time. Remove from oven and turn over breast side up. Return turkey to oven and continue to roast, basting with pan drippings occasionally. Continue to roast until internal temperature in the innermost part of the thigh & wing, or the thickest part of the breast, reaches 165°- 170° in the breast and 170°- 180° in the thigh. Remove turkey, loosely cover with foil & allow to stand for 20 minutes before carving.

Turkey Timetable

The National Turkey Federation bases these roasting times for a fresh or thawed turkey on a 325-degree oven, with the turkey on the lowest oven rack.

Weight (pounds)	Unstuffed (hours)	Stuffed (hours)
8 to 12	2 3/4 to 3	3 to 3 1/2
12 to 14	3 to 3 3/4	3 1/2 to 4
14 to 18	3 3/4 to 4 1/4	4 to 4 1/4
18 to 20	4 1/4 to 4 1/2	4 1/4 to 4 3/4
20 to 24	4 1/2 to 5	4 3/4 to 5 1/4
24 to 30	5 to 5 1/4	5 1/4 to 6 1/4