
Sunny's Classic Brined and Roasted Turkey

Recipe courtesy Sunny Anderson, 2017

Serves 10-12

Turkey:

1 (14-16 pound) turkey, butterflied, rib bones left intact

For the brine:

1.5 gallons (6 quarts) water

1 bunch sage

1 bunch thyme

1 lemon, halved

¼ cup kosher salt

½ teaspoon whole black peppercorns

For the oven:

1 stick unsalted butter, cold and cut into small chunks (half the size of dice)

Olive oil

Kosher salt and coarse ground black pepper

16 ounces beer, pilsner preferred

1. Brine the turkey.

In a large pot on medium high heat add water, sage, thyme, lemon, salt and peppercorns. Bring to a boil and lower to a simmer until salt is dissolved and water is fragrant. Turn off heat and let cool.

Place turkey in a roasting bag, large plastic bag or a bowl large enough to fit it with still more space to give.

Pour in brining liquid and seal or cover. If there's not enough room for all of the liquid in the brine, be sure to at least include the herbs, lemon and peppercorns in with the turkey for brining.

Refrigerate for up to 3 days.

When ready to cook, remove from the refrigerator and discard all of brining liquid and solids. Pat the turkey dry with paper towels. Place turkey, cavity side down, on a wire rack resting in a roasting/baking dish and allow to sit on the countertop for about 2 hours to come to room temperature.

2. Season the turkey. Using your finger, gently release the skin from the muscle of the turkey and insert the butter pieces between the layers all over the bird. Drizzle with olive oil and

season the skin with salt and pepper.

3. Roast the turkey. Preheat oven to 400° F. Place turkey in oven, pour beer into bottom of dish and lower heat to 350° F. Roast, basting every 30 minutes until an internal-read thermometer inserted in the thigh reads 160 F, about 1.5 – 2.5 hours. Rest at room temperature tented with aluminum foil.