

The Perfect Turkey

Brine

½ gallon apple cider
2 gallons cold water
1 ½ cups kosher salt
½ cup firmly packed brown sugar
1 (12 to 15-pound) turkey, cleaned

The Day Before (12 to 15 hours before roasting)

In a large clean 5-gallon bucket, mix cider, water salt and brown sugar until fully dissolved. Twelve to 15 hours before roasting, place turkey in brine. Cover and refrigerate in Sub-Zero refrigerator or outside if it is between 20-40°F (-7-4°C).

Seasoning

½ cup unsalted butter, softened
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh sage

PREPARATION – The Roasting Day

Regular Roasting Mode

Preheat Wolf oven in BAKE at 350F (177°C). Rinse turkey with cold water and pat dry with paper toweling. Mix together butter and herbs and gently tuck under the skin over the turkey breast. Place turkey, breast side up, on a roasting rack on the roasting pan. Insert temperature probe into the turkey thigh and set for 178°F (81°C). Roast until temperature probe chimes the temperature has been reached. Remove turkey from oven and allow to rest uncovered for 30 minutes to 1 hour.

Convection Roast Mode

Preheat Wolf oven in CONVECTION ROAST at 300°F (149°C). Rinse turkey with cold water and pat dry with paper toweling. Mix together butter and herbs and gently tuck under the skin over the turkey breast. Place turkey, breast side up, on a roasting rack on the roasting pan. Insert temperature probe into the turkey thigh and set for 178°F (81°C). Roast until temperature probe chimes the temperature has been reached. Remove turkey from oven and allow to rest uncovered for 30 minutes to 1 hour.

In either mode, basting your turkey is optional. If you elect to bast, do so no more than once every half hour.

Approximate Cooking Times:

<u>Weight</u>	<u>Stuffed</u>	<u>Unstuffed</u>
6 - 8 lbs (3.0 - 3.5 kg)	3 - 3 ¼ hrs	2 ½ - 2 ¾ hrs
8 - 10 lbs (3.5 - 4.5 kg)	3 ¼ - 3 ½ hrs	2 ¾ - 3 hrs
10 - 12 lbs (4.5 - 5.5 kg)	3 ½ - 3 ¾ hrs	3 - 3 ¼ hrs
12 - 16 lbs (5.5 - 7.0 kg)	3 ¾ - 4 hrs	3 ¼ - 3 ½ hrs
16 - 22 lbs (7.0 - 10.0 kg)	4 - 4 ½ hrs	3 ½ - 4 hrs