



Apple Cider Brined Turkey

Ingredients

- 1 16-18 lb. organic Turkey (giblets & neck removed)
- 6 Quarts of cold water
- 2 Quarts Apple Cider
- 2 Cups of coarse Kosher salt
- 8 Fresh or dried bay leaves
- 2 Tbsp of whole black peppercorns
- 1 Large onion
- 4 tsp of organic grass-feed butter softened
- Several sprigs of fresh cut thyme, sage, rosemary, & parsley
- $\frac{1}{4}$ tsp Nutmeg

Directions

1. In a large stock pot combine 2 quarts of water, kosher salt, bay leaves, and peppercorns. Stir on medium high heat until salt is fully dissolved.
2. Remove from heat, add in 2 quarts of apple cider and stir completely.
3. Line a 5 gallon bucket with two 13 Gallon or larger (plain, non-scented) trash bags. Placing one bag inside the other. Once salt water & apple cider mixer are lukewarm, transfer to lined 5 gallon bucket.
4. Put the Turkey in the bucket. Add remaining liquid to completely cover the Turkey.
5. Seal up garbage bags, removing any air pockets. Store in refrigerator for 18-20hrs.
6. Remove Turkey from brine after 18-20 hrs. drain well.
7. Place several layers of paper towels inside a roasting pan. Place Turkey on paper towels. Cover with plastic wrap and refrigerate for a minimum of 8 hrs.
8. Remove Turkey from pan, discard paper towels, and rinse inside of bird thoroughly.
9. Melt butter, add chopped fresh thyme, sage, parley, and nutmeg.
10. Brush pan with melted herbed butter, place Turkey in pan, stuff cavity with sliced apples, large chunks of onion, and remaining herbs.
11. Baste Turkey with herb mixture, place into a 350 degree oven.
12. Roast until meat thermometer inserted into thickest part of breast reaches 175 degrees.

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