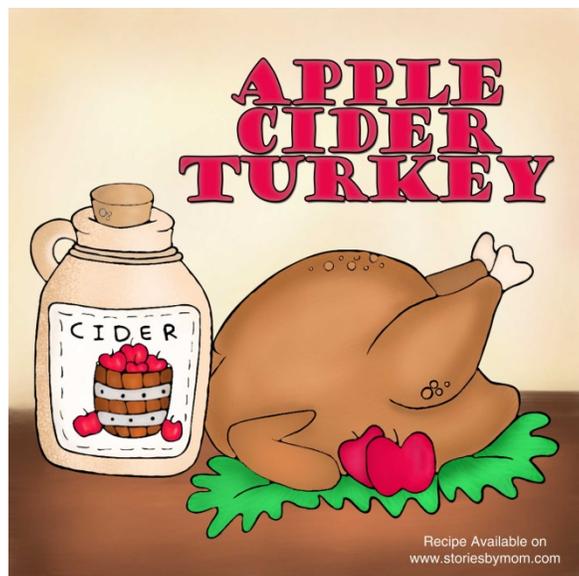


# Apple Cider Turkey



There are so many “proper” or “tried and true” ways to make turkey. There are brines, injectors, basters. You can roast, smoke, or deep fry.

The thing I love about this recipe, it includes Ale. I love cooking with beer. It imparts such a great flavor. I actually brine my roast chicken in beer, smother it with garlic and cooked under mounds of bacon!

For this turkey the apple cider adds a sweet flavor that feels like Thanksgiving.

## Apple Cider Turkey

Whole turkey -- 14 Pound (13-14)

2 sprigs Fresh rosemary sprig

2 sprigs Fresh thyme sprigs

2 sprigs Fresh sage

1 lemon

1 apple

1 onion

¼ cup vegetable oil

1 bag of ice

16 oz. ale

6 cloves garlic, pressed

- Make Brine. See below.
- Preheat oven 500° F. Move rack to lowest level
- Remove the turkey from brine and place on a roasting pan. Add the herbs, lemon, onion, and apple into the cavity. Bind the legs.
- Baste turkey with oil, salt and pepper, and rub garlic on the skin. Place in pan
- Pour ale in the bottom of the roasting pan
- Roast for 30 min then reduce tempt to 350° F
- Cover breast with tin foil. Roast for 2 – 2 ½ hours
- Inner thigh temperature should reach 180° F.
- Let Rest 15 minutes and carve.

## Brine

1 Gallon Apple cider/Apple juice

1 cup Kosher salt

1 cup Dark brown sugar

8-10 Garlic cloves

1 cup Orange juice

1/3 cup Apple cider vinegar

½ gallon Water (as needed)

2 Tbls Chili pepper flakes

- In a saucepan, combine all ingredients. Heat until sugar dissolves.
- In a large bucket, pour the mixture and pour water, just enough to cover the turkey. Top with Ice.
- Add a bag of ice, cover and set the bucket aside for 18-24 hours.

## Suggested Schedule

Wednesday	12:00 PM	Make Brine
Wednesday	3:45 PM	Prep Turkey for Brine, (remove innards) store turkey in brine and ice bath over night
Thursday	9:50 AM	Prepare turkey and place in oven
Thursday	10:05 AM	Reduce oven temp on turkey
Thursday	12:20 PM	Remove bird from oven and rest.