

## CONCANNON CITRUS BRINED ROASTED TURKEY

**Active Prep Time: 20 Minutes**

**In-Active: 24 hours**

### CITRUS BRINE

1 CUP SALT

1 CUP BROWN SUGAR

4 TABLESPOONS WHOLE CLOVES

2 WHOLE ORANGES, QUARTERED

2 WHOLE LEMONS, QUARTERED

2 WHOLE LIMES, QUARTERED

1 10 – 12 POUND TURKEY, FRESH AND CLEANED

### DIRECTIONS FOR BRINING

Dissolve the salt and sugar in a saucepan. After it has come to room temperature, place in a non-reactive container, such as a plastic bag, inside a large stock pot. Put the turkey and all the ingredients in the bag. Cover and refrigerate overnight (up to 24 hours).

### TURKEY

Recipe is based on a 12 pound turkey. Poultry should cook 20 minutes per pound.

Prep Time: 20 Minutes

Cooking Time: Approximately 3.5 hours

4 STICKS OF BUTTER, ROOM TEMPERATURE

½ CUP OLIVE OIL

½ CUP FRESH THYME, CHOPPED

½ CUP FRESH SAGE, CHOPPED

½ CUP FRESH ROSEMARY, CHOPPED

½ CUP FRESH OREGANO, CHOPPED

1 CUP FRESH PARSLEY, CHOPPED

1 WHOLE YELLOW ONION, QUARTERED

2 CARROTS, QUARTERED

2 CELERY STALKS, QUARTERED

1 QUART CHICKEN STOCK

1 BOTTLE CONCANNON CHARDONNAY

### DIRECTIONS

Reheat the oven to 375 degrees. Drain the turkey and pat until completely dry. Add the butter, oil and all of the herbs into a bowl. Prepare the turkey by adding the butter herb mixture under the skin and inside of the turkey. Stuff the turkey with the onion, carrots and celery. Top the turkey with some of the butter herb mixture. Put the turkey on a rack in a heavy bottomed roasting pan. Add the chicken stock and wine to the pan. Cover with foil and baste every hour. Remove the foil one hour before the turkey is done. Take the turkey out of the oven and let sit for 20 minutes before carving.

## **GRAVY BONUS**

Prep Time: 5 minutes

Total Cooking Time: 15 minutes

To make a delicious gravy, take the turkey out of the pan along with 1 cup of the liquid. In a separate bowl, add 3 tablespoons of corn starch to the 1 cup liquid and stir to combine. Heat the pan on top of the cook top to boiling and add the corn starch mixture to the pan. This is called a slurry. Simmer for 15 minutes and adjust with salt and pepper.