



HONEY & THYME BRINED TURKEY

THE **Farmers Market**
AT MARYLAND



[Serves ??]

INGREDIENTS

Brine

- » 1 gal vegetable broth
- » 1 cup kosher salt
- » ¾ cup light brown or cane sugar
- » 1 tbsp black peppercorn
- » 4 bay leaves
- » 5 sprigs thyme
- » 1 gal ice water
- » 1 turkey

Herb Butter

- » ½ tbsp kosher salt
- » ¾ tbsp ground black pepper
- » 1/3 tbsp garlic powder
- » ½ tbsp onion powder
- » ½ cup butter
- » 3 tbsp honey

PREPARATION

1. Place a large sauce pan over medium to high heat.
2. Add vegetable both, kosher salt, sugar, peppercorns, bay leaves, and bundled thyme sprigs. Bring to a boil, then let simmer for 5 minutes. Turn off and let cool.
3. When brine is at room temperature add to larger container. Pour in 1 gallon of ice cold water. Stir to mix thoroughly.
4. Submerge turkey in brine, breast down to cover. Allow to sit for 4 hours or overnight in refrigeration. Midway through brining, turn turkey to brine other side.
5. Remove turkey from brine and pat dry with clean towels. Set aside to allow to air dry for about 5-10 minutes.
6. Combine softened butter, salt, pepper, garlic powder, and onion powder to form a soft herb butter.
7. Separate skin from breasts and spread herb butter to season between skin. Spread remaining herb butter over outside and inside of turkey.
8. Preheat oven to 350°F
9. Bake turkey until internal temperature reaches 165°F. Allow to cook at least 45 minutes to 1 hour before testing for internal temperature. Note: While turkey is cooking, make sure you baste turkey with drippings in bottom of pan.
10. After removing turkey, scrap pan with wooden spoon to remove fond. Drain off dripping from pan into a small sauce pan and skim off the oil from top.
11. Place sauce pan on medium heat and bring to a simmer. Add honey, and taste for additional seasoning. Allow to thicken slightly on medium heat.
12. Brush honey sauce over turkey heavily. Place back in oven for 5-10 minutes to allow to brown more. Honey sauce can also be used for gravy or season for dressing.





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TURKEY ROASTING CHART (FRESH OR THAWED)

Size (lbs)	Unstuffed (hrs)	Stuffed (hrs)
4-6	1.5-2.25	N/A
6-8	2.25-3.25	2.5-3.5
8-12	2.75-3	3-3.5
12-14	3-3.75	3.5-4
14-18	3.75-4.25	4-4.25
18-20	4.25-4.5	4.25-4.75
20-24	4.5-5	4.75-5.25



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