

Perfect Turkey



A perfectly seasoned and juicy turkey. My friend from France taught me to cook turkey like this, but she never measures anything so use your own judgment for vegetable amounts, etc. I usually err on the side of 'more is better'!

Prep: 30 mins

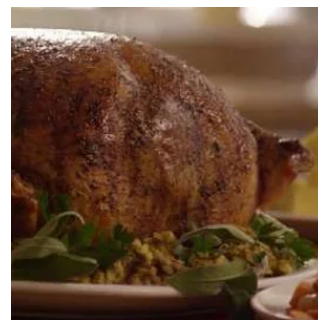
Cook: 4 hrs

Additional: 12 hrs 30 mins

Total: 17 hrs

Servings: 24

Yield: 1 (18 pound) turkey



Ingredients

1 (18 pound) whole turkey, neck and giblets removed

2 cups kosher salt

½ cup butter, melted

2 large onions, peeled and chopped

4 carrots, peeled and chopped

4 stalks celery, chopped

2 sprigs fresh thyme

1 bay leaf

1 cup dry white wine

Directions

Step 1

Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight.

Step 2

Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.

Step 3

Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.

Step 4

Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

Nutrition Facts

Per Serving:

594 calories; protein 69.8g 140% DV; carbohydrates 1.6g 1% DV; fat 31.2g 48% DV; cholesterol 241.9mg 81% DV; sodium 7846mg 327% DV.

