

## Andronico's Own Roast Turkey Recipe

### Preparation Instructions

**Don't let the** idea of cooking a Thanksgiving turkey intimidate you. A roast turkey is very easy to prepare; all you need to do is prep and roast it. Follow our simple guide and you'll enjoy a stress-free holiday and a delicious turkey.

**Remove the giblets** and the neck from the body and neck cavities. It may be necessary to release the turkey legs from their band of skin or wire hock lock. Rinse the turkey inside and out with cool water, pat it dry with paper towels and refasten the legs using the hock lock, band of skin or a piece of kitchen string. Tuck the wing tips under the bird. Skewer the neck skin with a poultry pin or a round toothpick and fasten it to the back of the turkey to give it a nice appearance on the table.

### Roasting Instructions

**Place the turkey**, breast side up, in a shallow roasting pan (about two inches deep) and place the pan on a flat rack in a 325° oven. Insert a meat thermometer deep into the thickest part of the thigh next to the body, but do not let it touch bone. Brush the turkey skin with olive oil to prevent it from drying out.

#### Approximate roasting time in a 325°F oven.

6 to 8 pounds 2 ¼ to 3 ¼ hours  
8 to 12 pounds 3 ¼ to 4 hours  
12 to 16 pounds 4 to 4 ½ hours  
16 to 20 pounds 4 ½ to 5 hours  
20 to 24 pounds 5 to 5 ½ hours

**During roasting, check** the turkey periodically. When the skin turns golden brown, shield it with a piece of lightweight foil to prevent over-browning. The turkey is done when the meat thermometer registers 180 to 185°F. The drumstick should be soft and move easily at the joint.

## Poultry Brine Recipe

### Ingredients

2 gallons cold water  
2 cups kosher salt  
1 cup sugar  
1 bunch fresh thyme  
1 head of garlic, cloves separated  
& peeled  
2 tablespoons whole black peppercorns  
1 teaspoon crushed allspice berries  
1 teaspoon crushed juniper berries

### Method

**Pour the cold** water into a large, non-corrosive stockpot or a clean 5-gallon plastic bucket or plastic cooler that can easily hold the liquid and the bird you intend to brine. Add all ingredients and stir until the sugar & salt dissolve. Rinse the turkey and put it into this mixture; cover and refrigerate for 12 to 24 hours. (Use a plate or other weight, if needed, to keep the turkey completely submerged.) When ready to cook, remove the bird from the brine, drain well and pat dry inside and out. Proceed to stuff or cook as desired.