

Citrus Brined Roasted Turkey

The Ingredients
For 8 Persons

1 whole thawed turkey
3 oranges (wedged)
3 lemons (wedged)

Compound Butter Ingredients

1.5 cups softened unsalted butter
3 tbsp chopped fresh rosemary
1 tbsp orange zest
1 tbsp lemon zest
1 tbsp lime zest
Kosher salt and fresh ground pepper to taste

Brine Ingredients

4 cups orange juice
0.25 cup lemon juice
0.25 cup lime juice
0.5 cup cup honey
1 cup brown sugar
2 cups coarse kosher salt
2 tbsp pickling spice* (see notes)
0.25 cup italian parsley
2 sprigs fresh rosemary
4 cloves crushed garlic
3 leaves fresh sage
1 whole orange peel
1 whole lemon peel
1 whole lime peel
1 gallon water



BRINING INSTRUCTIONS

1. Combine ingredients in a large pot and bring to a boil.
2. Remove from the heat, cover and allow to cool for 45 minutes. Add enough ice to the pot to create 2 gallons of brine mixture and stir until most or all the ice has melted.
3. Place the turkey in a large plastic bag or food safe bucket. Add the brine mixture. Refrigerate 12-24 hours

COMPOUND BUTTER INSTRUCTIONS

1. In a large mixing bowl, mix the ingredients thoroughly.
2. Place the mixture on a large piece of clear plastic wrap. Form the mixture into a long “log like” roll and wrap in the plastic wrap. Refrigerate.

TURKEY INSTRUCTIONS

1. Remove the turkey from the brine. Rinse and pat dry.
2. Remove the compound butter from the refrigerator and allow it to soften.
3. Insert the orange, lemon and lime wedges into the cavity of the turkey.
4. “Truss” the turkey with butchers string or tie the legs together. Rub the compound butter over all the skin areas of the turkey.

Cooking Instructions

1. Fill the grill with charcoal, light it and heat to 250°F (120°C). Add wood chunks (optional).
2. Insert the heat deflector racks and plates. Place a drip pan on top of the plates and insert the main cooking grates.
3. Place the turkey on the main cooking grates (roast for 2 hours).
4. Increase the temperature to 350°F (175°C) and baste with more compound butter. Baste each hour of cooking. If the skin is becoming too dark you can tent it with aluminum foil.
5. Target Internal Temperatures: 165°F (74°C) for the breast, 185°F (85°C) for the thigh.
6. When done, remove from the grill and allow it to rest uncovered for 20-30 minutes.

Recipe Notes

OPTION: ROASTING BY TIME INSTEAD OF INTERNAL TEMPERATURE

If you do not have a pen thermometer or a way to check the internal temperature you can cook by time. Roast at 325°F (163°C) for 15 minutes per pound (For example: a 20 lb turkey should be roasted for 5 hours).

*A crushed mix of all spice, mustard seed, coriander, cloves, crushed red pepper, bay leaf