

TOWN & COUNTRY TURKEY RUB

PREP TIME

5 minutes

TOTAL TIME

5 minutes

NOTES

INGREDIENTS

2 Tbsp. Rubbed Sage
1 Tbsp. Smoked Paprika
2 tsp. Thyme
1 Tbsp. Kosher Salt
2 tsp. Onion Powder
2 tsp. Garlic Powder
1 tsp. Freshly Ground Black Pepper
1/2 tsp. Ground Nutmeg
1 Tbs. extra-virgin olive oil

DIRECTIONS

Mix all the ingredients together in a small bowl.

Place turkey, breast-side up, in prepared pan. Sprinkle about 1/2 of the seasoning mixture inside turkey. Brush turkey breast with oil. Spread remaining seasoning mixture over entire surface and under skin of turkey.

TOWN & COUNTRY TURKEY BRINE

PREP TIME

10 minutes

TOTAL TIME

15 minutes

NOTES

INGREDIENTS

3 cups apple cider or juice
2 gallons ice water
5 - 6" long fresh rosemary sprigs
3 Tbsp. whole black peppercorns
1 1/2 cups kosher salt
4 large garlic cloves, peeled and crushed
2 cups light brown sugar
5 whole bay leaves
Strips of peel from 2 oranges and 1 lemon

DIRECTIONS

Combine all ingredients in a large pot. Stir until salt and sugar dissolve. Bring to a boil, then turn off heat and cover. Allow to cool completely. Pour brine into a large brining bag, crock or pot. Place raw turkey in brine solution and refrigerate for 18 to 24 hours.

When ready to roast turkey, remove turkey from brine. Submerge turkey in a pot or sink of fresh, cold water. Allow to sit in clean water for 15 minutes to remove excess salt from the turkey. Discard brine. Remove turkey from clean water, pat dry, and cook according to your normal roasting method.