



BRINED AND HERB ROASTED TURKEY

INGREDIENTS

12 oz Pine Street Market Hog Wash Brine
1-Whole Turkey (10 – 12 lbs.), gizzard, heart, and liver removed, reserve the neck
kosher salt
Pine Street Market Summer Spice
2 oranges, quartered
6 sage Leaves
2 sprigs Thyme
2 carrots, sliced into rings
1 onion, sliced
5 garlic cloves
4 cups low sodium Chicken Broth or Stock

PREPARATION

- In a large pot over medium heat, add 1.5 gallons of water and Pine Street Market Hog Wash Brine. Bring to a simmer to completely dissolve the dry ingredients. Remove from the heat and cool to room temperature.
- Place the turkey in the room temperature brine and put into the refrigerator. Brine for 24 hours, flipping the turkey after 12 hours.
- Remove the turkey from the brine and discard the brine.
- Place the turkey, breast side up, on a sheet tray or platter and pat the turkey dry. Rub the turkey with Pine Street Market Summer Spice until evenly coated. (Optional: Stuff the cavity with oranges, sage, and thyme).
 - Optional: After removing from the brine, place the turkey on a sheet tray or platter and place back into the refrigerator, uncovered, overnight, allowing the skin to dry out. Rub the turkey with Pine Street Market Summer Spice until evenly coated.
- Holding a wing in your hand, lift that side of the turkey up a couple of inches and tuck the wing underneath the bird's back. Lower the turkey and repeat with the other side. Tucking the wings will make for more even cooking. **Allow the turkey to rest on the counter for 1 hour.**

- While the turkey is resting, light the Big Green Egg or preheat the oven to 325°F. If using the Big Green Egg, you can add ½ cup of wood chips to the coals. We recommend Apple, Peach, or Pecan wood for a more subtle smoky flavor.
 - If using the BGE: Use the deflector plate for indirect heat. Place a disposable pan, roughly the same size as the turkey, directly on the deflector plate. Add the carrots, onion, garlic, turkey neck, and broth to the pan. Position the turkey, breast side up, on the grill grate directly over the disposable pan.
 - If using the oven: Place the carrots, onion, garlic, turkey neck, and broth in a roasting pan. Place the turkey, breast side up, on a roasting rack positioned in the roasting pan.
- Roast until the thickest part of the turkey breast has an internal temperature of 165°F, about 2.5 - 3 hours. Baste the skin with the liquid every 30 minutes. If the skin begins to brown too quickly, cover with foil. If the liquid in the pan evaporates too much during cooking, add ½ cup of water.
 - Note: There should always be at least ¼ inch of liquid in the pan.
- Remove the turkey from the roasting pan and transfer to a platter or cutting board. Allow the turkey to rest for 20 minutes before serving.

TURKEY PAN GRAVY

INGREDIENTS

1/3 cup Unsalted Butter

1/3 cup AP Flour

2/3 cup Dry White Wine or Sherry

4 cups Pan Drippings from the Turkey Roasting Pan or Low Sodium Chicken Broth

PREPARATION

- In a sauce pot over medium-low heat melt the butter. Add flour and stir with a wooden spoon until golden, about 2 minutes.
- Gradually stir in wine and simmer to thicken, about 2 minutes. Add drippings or broth, simmer to thicken, about 10 minutes. Season with salt and pepper to taste.

Optional Garnishes:

1 tbsp mix of flat leaf parsley, sage, and/ or tarragon, minced

½ cup mix of shitake, hen of the woods, cremini, and/ or oyster mushrooms, sautéed in butter.