



## COMBI ROASTED, BRINED TURKEY

Brine the Turkey overnight in 8 liters of vegetable broth or make basic brine using the recipe below.

### ONE 5-7 KG TURKEY

- 8 liters of hot water
- 2 cups salt (kosher)
- 1 cup granulated sugar
- 3 to 4 sprigs rosemary (or 1 tablespoon dried)
- 3 to 4 sprigs thyme (or 1 tablespoon dried)
- 3 to 4 sprigs sage (or 1 tablespoon dried)
- 1 teaspoon ground black pepper

### PREPARATION:

**1. Step:**

Using a tall bucket, combine all ingredients, mix well to dissolve salt and sugar.  
Chill the brine before adding the turkey and refrigerate overnight.

**2. Step:**

Before roasting, pat Turkey dry with paper towels, do not season Turkey.  
Optional at this point, you can push some sliced chilled butter under the skin.

**3. Step:**

To roast the Turkey, preheat the Combi using the "Roast Turkey" program.

**4. Step:**

Set Turkey on a wire shelf in the center of the Combi. Insert the core temperature probe into the thickest part of the turkey.