

COMBI ROASTED, BRINED TURKEY

Brine the Turkey overnight in 2 Gallons of vegetable broth or make basic brine using the recipe below.

ONE 10-15 LBS TURKEY

2 gallons 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 und
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 temperatu