



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 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.