

Hungry for Truth™

Feeding a big family with this turkey? One farmer today raises enough to feed 155 people.



Apple and Sage Brined Turkey

Ingredients

2 cups fresh sage sprigs, divided
6 bay leaves, divided
4 large lemons
12 cups water (3 quarts)
8 cups apple cider
1-1/2 cups granulated sugar
1 cup kosher salt
5 cloves garlic, peeled
3 tablespoons whole black peppercorns
12 cups ice
1 12-14-pound turkey
Vegetable oil
2 tablespoons chopped fresh sage
Sweet cherries, for garnish
Additional sage sprigs, for garnish
Stuffing

Directions

Reserve two sage sprigs and one bay leaf for stuffing inside turkey cavity. Remove and cut up peel from lemons; juice lemons. In a 16-quart stockpot, combine lemon juice and peels, remaining sage sprigs, remaining bay leaves, water, cider, sugar, salt, garlic and peppercorns. Cover and heat over high heat until mixture is steaming, stirring occasionally to dissolve sugar and salt. Remove from heat. Add the ice and let stand until ice melts and mixture is cool. Remove neck and giblets from turkey. Rinse turkey cavity. Place turkey in stockpot with cooled brine. Cover and chill for 8 to 12 hours.

Preheat oven to 325 degrees. Remove turkey from brine, pouring excess brine from cavity; discard brine. Pat turkey dry with paper towels. Stuff reserved sage and bay leaf inside turkey cavity. Tie drumsticks together with all-cotton kitchen string. Place turkey, breast-side up, on a rack in a shallow roasting pan. Brush with oil and sprinkle with chopped sage. Insert an ovenproof thermometer into the center of an inside thigh muscle. Thermometer should not touch bone. Cover turkey loosely with foil.

Roast turkey for 2-1/2 hours. Remove foil and cut kitchen string between drumsticks so thighs cook evenly. Continue roasting 1 hour more or until internal temperature of innermost part of thigh, the wing and thickest part of breast is 165 degrees and turkey is no longer pink. Juices should run clear and drumsticks should move easily in their sockets.

Remove turkey from oven. Cover with foil; let stand for 15 to 20 minutes. Transfer to a serving platter. Garnish with sweet cherries and additional sage sprigs.

