
Brined Turkey with Pecan Craisin Dressing

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 15

Preparation Time: 30 minutes

Start to Finish Time: 10 hours

1 15-20 pound fresh turkey

BRINE

2 pounds salt

2 gallons water

DRESSING

1 tablespoon olive oil

2 cups onion, diced fine

2 cups celery, diced fine

1 cup craisins

1 cup pecans, chopped

1 teaspoon sage

1 teaspoon thyme

3/4 teaspoon salt

1/2 teaspoon black pepper

1 cup stock

2 eggs

1 stick butter

1 pound bread, cubed

BASTE

1 pound butter

1 cup chicken stock, warm

Prepare the brining solution: Mix the water and the salt in a large bucket or container able to hold your turkey. Rinse the turkey and submerge it in the solution. Brine the turkey in a very cool place. (A garage is good.) Brine for 4 to 6 hours. You can lengthen the time of brining by using half the amount of salt. This will make your brine time about 12 hours. Do not brine self-basting turkeys.

To prepare the dressing: Add olive oil to a sauté pan, and sauté onions and celery until the onions are transparent. Add craisins and pecans and sauté several minutes. Pour into a large bowl. Add all the remaining dressing ingredients and mix well. Cool the dressing until you are ready to stuff the turkey.

Remove the turkey from the brine. Rinse and pat dry, inside and out. Stuff the turkey and place it upside down in a roasting pan with a V-rack. Place the turkey in a preheated oven at 350 degrees. At this point, prepare the butter and stock for basting by melting the butter and adding it to the warm stock. Several times during roasting, baste the entire surface of the turkey. After baking for 3 hours, remove the roasting pan from the oven. With a pair of thick disposable gloves, grab the turkey at both ends and turn it over. Return the turkey to the roasting pan and the roasting pan to the oven. Depending on the weight of the turkey, you will continue to roast for up to 90 minutes longer or until an instant read thermometer registers 180 degrees. When the turkey is done, remove the dressing to an oven-safe dish. Heat the dressing in the oven while the turkey rests 30 minutes before carving. Make sure your dressing reaches 175 degrees on your instant read thermometer.

Poultry Entrees

Per Serving (excluding unknown items): 456 Calories; 38g Fat (74.0% calories from fat); 5g Protein; 26g Carbohydrate; 2g Dietary Fiber; 108mg Cholesterol; 24224mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 7 1/2 Fat.

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