



# THE ingles TABLE

with Abby J  
**Roast Turkey Salad**

## Shopping List

- 2 Cups Herbs
- 2 Cups Sugar
- 2 Cups Salt
- Abby J's Rub
- Kale
- Apples
- Fuji apple dressing

## Cooking Instructions

- 1)** Create a brine by adding herbs, sugar and salt into pot with water
- 2)** Place turkey into pot and refrigerate, let sit overnight
- 3)** Next day, rinse and apply Abby J's rub, let sit for an hour, then rub again if needed.
- 4)** Preheat cooker (Big Green Egg) to 300°, cook for 3 to 4 hours
- 5)** Check turkey every our, monitoring temperature, try to keep between 300° and 350°
- 6)** Once turkey is finished cooking, slice turkey breast, placing turkey slices on bed of kale and dress with apple wedge
- 7)** Drizzle "Fuji Apple" dressing over apples, turkey and kale then serve

