



## Spatchcocked Turkey

Recipe By SCOTT CULPEPPER

FOR TURKEYS UP TO 25 LBS.

### INGREDIENTS:

- |   |  |
|---|--|
| <input type="checkbox"/> 1 whole turkey (up to 25 lbs.) | <input type="checkbox"/> 4 bay leaves              |
| <input type="checkbox"/> 1 gal. apple cider             | <input type="checkbox"/> 1 cup dark brown sugar    |
| <input type="checkbox"/> 2 cups kosher salt             | <input type="checkbox"/> 1 tbsp. black peppercorns |
| <input type="checkbox"/> 1 tbsp. allspice               | <input type="checkbox"/> 1 bunch of fresh thyme    |
| <input type="checkbox"/> 4 cinnamon sticks              | <input type="checkbox"/> 1 bunch of fresh rosemary |

### DIRECTIONS:

- ☐ 1. Combine all ingredients, except turkey and herbs, in a large stock pot; bring to a boil over med-high heat. Stir occasionally to dissolve salt and sugar.
- ☐ 2. Roll bunches of herbs between your palms to open up the aromatics. Keep bunches tied together and add all fresh herbs to the pot; let steep for 5 min.
- ☐ 3. After 5 min., remove fresh herbs from the pot and discard.
- ☐ 4. Remove the pot from heat.
- ☐ 5. Add a gallon of ice water, stir, and let cool to room temperature.
- ☐ 6. After the brine has cooled, gently submerge the turkey. Cover and let turkey brine for a minimum of 24 hours, but up to 48 hours, in the refrigerator. While turkey is brining, stir occasionally to keep ingredients from settling to the bottom.
- ☐ 7. After 24-48 hours, remove the turkey from the brine, rinse well, pat dry, and cook by your desired method.

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