



cara price

HOLIDAY TURKEY

INGREDIENTS

for the brine:

- 1 gallon water
- 1 cup fine sea salt

for the turkey:

- 1 whole, bone-in turkey breast (5 to 7 pounds)
- 3 tablespoons olive oil
- 2 tablespoons ghee
- 6 cloves garlic, minced
- 2 teaspoons lemon juice
- 1 tablespoon dijon mustard
- 1 small bunch of each: fresh oregano leaves, fresh sage leaves & fresh thyme leaves, all chopped
- 2 teaspoons fine sea salt
- 1 teaspoon pepper
- 1 cup white wine {or chicken broth if you don't use wine}

DIRECTIONS

make the brine: rinse the turkey & place it in a 2 gallon baggie {see picture & description above}. in a large stock pot, bring the gallon of water to a boil & add in salt. continue to boil 5 minutes, stirring to dissolve the salt. remove from stove top. let the brine cool to room temperature. {this will take 1-2 hours} pour brine over turkey & seal the baggie. place in the refrigerator for 24 hours.

make the turkey: preheat the oven to 325. remove the turkey from the brine & rinse in cool water. using white cotton towels or paper towels, pat dry & set aside.

in a small pan, place the olive oil, ghee, garlic, lemon juice, mustard, salt & pepper. over low heat, melt the ghee & whisk to combine all the ingredients. remove the pan from the burner & add in the fresh herbs. stir. set aside to cool 10 minutes.



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DIRECTIONS - CONTINUED

place the turkey in a roasting pan & loosen all the skin. use about 3/4 of the mixture & spread all over the turkey under the skin, directly on the meat.

lay the skin back down, using your hands to press the oils & seasonings all over, then make sure the skin is laying flat over the meat to lock in moisture.

rub remaining 1/4 of the oil & seasonings all over the outside skin & the bottom of the turkey. pour the white wine around the turkey.

place in the oven & cook 1-1/2 to 2 hours. about 3 times during the cooking, use a baster to moisten the turkey all over. make sure you use a meat thermometer to check for doneness in the thickest part of the turkey breast. {it should read 165}

slice & serve warm with pan juices.