

The LODGE

DOONBEG GOLF CLUB

Cider-Brined-and-Glazed Roast Turkey

Unlike most brined turkeys, this one can be stuffed because the cider brine contains less salt than the typical recipe. Begin brining two days ahead.

Servings: Makes 12 servings.

Ingredients

Brine

3.5 ltrs apple cider, divided
195g salt
35g allspice
8 bay leaves
3.5 ltrs cold water
1 20-pound turkey (neck and gizzard reserved)

Sage Broth

500mls chicken stock (cube)
1/2 onion, quartered
1 celery stalk, cut into 4 pieces
8 fresh sage leaves

Glaze

½ ltr apple juice
115g unsalted butter

Gravy

3 tablespoons all purpose flour
2 tablespoons fresh sage leaves
60 ml Calvados or Brandy

Preparation

For brine:

Simmer $\frac{1}{4}$ of the apple juice, salt, allspice, and bay leaves in a large pot for about 5 minutes, stirring often. Cool completely. Add remaining $\frac{3}{4}$ apple juice and all the water. Place turkey in brine. Cover and refrigerate overnight.

Drain turkey and rinse. Arrange on several layers of paper towels in roasting pan. Refrigerate uncovered overnight.

For broth:

Simmer all ingredients in large saucepan 30 minutes. Strain sage broth into bowl.

For glaze:

Boil apple juice in saucepan until reduced by $\frac{2}{3}$, about 15 minutes. Whisk in butter. Cool completely.

Set rack at lowest position in oven; preheat to 180°C. Remove paper towels from roasting pan. Pat main and neck cavities of turkey dry; stuff loosely with stuffing. Place turkey in pan, tuck wings under, and tie legs together loosely.

Roast turkey 1 hour. Brush with some of glaze. Roast until beginning to brown, about 1 hour. Cover with foil. Roast until thermometer inserted into thickest part of thigh registers 80°C, brushing with glaze every 30 minutes and adding up to 1 cup water to pan if drippings begin to burn, about 3 hours longer. Transfer turkey to platter; tent with foil. Let stand 30 minutes.

For gravy:

Pour pan juices into large measuring cup. Spoon off fat. Reserve 3 tablespoons fat and degreased juices. Pour sage broth into roasting pan. Bring to boil, scraping up browned bits. Combine flour, sage leaves, and reserved 3 tablespoons fat in heavy large saucepan; stir over medium heat 1 minute. Whisk in broth from roasting pan and reserved pan juices. Add calvados and boil until gravy thickens slightly, whisking often, about 4 minutes. Season with salt and pepper. Strain into sauceboat. Serve turkey with gravy.