



# HOLIDAY SPICE BRINE TURKEY

*Chef's Selections, Main Meals*  
Salt

Difficulty Level: ●●●○○

Prep Time: 24 hours

Cook Time: 20 min. per pound



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## Ingredients

- 1 cup Windsor® Kosher Salt
- 1 cup brown sugar
- 2 tbsp black peppercorns (whole)
- 2 tbsp ground nutmeg
- 2 tbsp cloves (whole)
- 2 tbsp allspice (whole)
- 2 tbsp anise seed
- 2 tbsp coriander seeds
- 2 cinnamon sticks
- 12-18 lbs fresh, whole turkey  
innards removed
- Windsor® Black  
Peppercorns  
(freshly ground)

## Preparation

1. Combine 4 cups (1 L) water and seasonings in a pot; bring to boil and simmer 10 minutes.
2. Place turkey in a large stock pot, add brine and enough water to completely cover turkey. Refrigerate, covered, overnight or up to 24 hours.
3. Remove turkey from brine. Rinse and pat dry with paper towel.
4. Preheat oven to 450 °F/230 °C. Place turkey on rack in roasting pan. Rub with softened butter under skin and brush with melted butter. Season with ground Windsor® Black Peppercorns.
5. Pour 1 cup (250 mL) brine into the pan to prevent drippings from burning. Roast turkey for 1 hour, basting after 30 minutes.
6. Reduce oven temperature to 325 °F/160 °C; continue to roast, baste and rotate pan once through cooking, until the internal temperature reaches 165 °F/75 °C. Cover to prevent over browning.
7. Remove turkey from oven. Let stand 20 minutes before carving.

Tip: Substitute chicken or quail for turkey

**Servings: 18 lb (8 kg) turkey for 12 people**

Per 1 serving of brined turkey (100 g) | Calories 170 | Fat 4.5 g | Carbohydrate 0 g | Protein 29 g