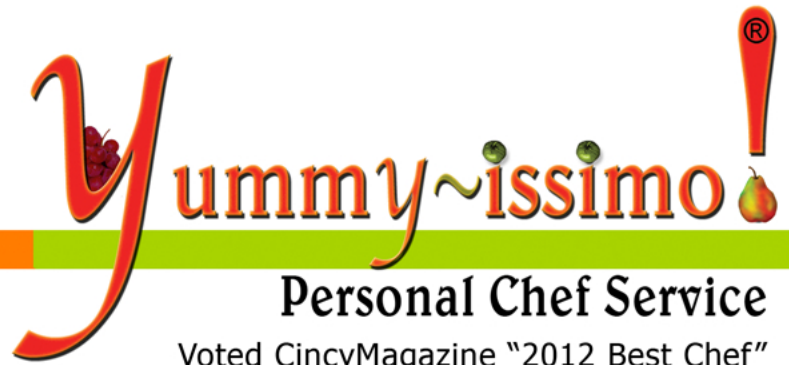


The Moistest Turkey Ever



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 10~12 servings

14~16 pound fresh Amish turkey

canola oil

BRINE:

3/4 gallon water

1c kosher salt

1/2 gallon orange juice

1c brown sugar

1 bottle white wine

1/3c ginger, fresh, chopped


2 whole oranges, cut into quarters, do not peel

1T black peppercorns

Combine all brine ingredients in large stock pot and stir to dissolve sugar and salt. Rinse turkey well under cold running water. Place turkey in brine, cover and refrigerate. Turn occasionally, brining turkey at least 24 hours and up to 48 hours.

Remove turkey from refrigerator, remove from brine and pat dry with paper towels. Preheat oven to 500. Tuck wings under and brush entire turkey with canola oil.

Roast on lowest rack of the oven for 30 minutes. Remove from oven and cover turkey with double layer of aluminum foil. Return to oven and reduce temperature to 350. Roast 90 minutes. Check turkey with meat thermometer inserted in the thickest part of the breast. When thermometer reads 161, remove from oven and let rest, loosely covered, at least 15 minutes before carving. A 14~16 pound turkey should take 2 ~ 2 1/2 hours to roast.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by 

Debbie Spangler ~ Certified Personal Chef

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