

# Preparing the Bird

To thaw, place frozen 12- to 16-pound (non-basted) turkey in its packaging on a tray in the refrigerator; it will take 24 hours for each 4 to 5 pounds. When thawed, remove giblets

and neck; rinse well with cold water. Brine turkey: In a large stock pot, combine  $\frac{2}{3}$  cup **kosher salt**,  $\frac{2}{3}$  cup firmly packed **dark-brown sugar**, 1 cup hot **water**, 3 cups cold

**water**, 1 **onion**, halved and thinly sliced, 2 cloves **garlic**, slightly crushed, 1 **jalapeño**, sliced, and 12 whole **black peppercorns**, crushed. Place turkey in pot. Add enough

water to cover by 1 inch. Cover and refrigerate overnight but not longer than 8 hours. Dry turkey inside and out, including cavities, and proceed with one of the following methods.



## Roasted turkey

Wings **PREP** 15 minutes  
2¼-3 hours

## Fried turkey

**MAKES** 12 servings **PREP** 15 minutes  
**FRY** 3 minutes per pound



- 1 brine
  - 1 onion
  - 2 carrot
  - 2 ribs ce
  - Cooking
- HOLIDAY BAKING GUIDE**  
**ROASTED, GRILLED OR FRIED: TURKEY THREE WAYS**  
**15 ORGANIZING IDEAS**  
**EXTREME PARENTING: WHEN TO BACK OFF**
- 1 Heat oven to 450°. Place turkey on rack in large roasting pan. Brush with oil. Roast at 450° for 30 minutes.
  - 2 Place onion, carrots and celery inside turkey cavity. Twist wing tips behind back. Tie up legs or tuck them into flap of skin. Place turkey, breast-side up, on rack in large roasting pan. Brush with oil. Roast at 450° for 30 minutes.
  - 3 Reduce oven temperature to 350°. Roast turkey at 350°, basting every 15 minutes with pan liquid, for 1½ hours or until instant-read thermometer inserted into thickest part of thigh registers 180°. When turkey is  $\frac{3}{4}$  done, loosely cover breast and top of drumsticks with lightweight foil to prevent overcooking. Remove from oven; tent with foil. Let stand 20 minutes before carving.

- key, patted dry
- medium-hot
- pan. Test
- the pan. Twist
- wing tips behind back. Tie up legs or tuck into flap of skin. Place turkey on grill rack over pan. Cover; grill for 2¼ to 3 hours or until thermometer in thigh registers 180° and meat is no longer pink. Add coals every 45 to 60 minutes and cut band of skin or string the last hour of grilling. (For a gas grill, preheat grill, reduce heat to medium. Adjust for indirect cooking. Grill as above.)
- 2 Remove from grill. Cover with foil; let stand for 15 minutes before carving.

**\* Certain electric turkey fryers can be used indoors. Propane fryers (above right) should never be used indoors or in a garage. Do not fry on wood decks, which could catch fire.**

- 1 brined 12- to 16-pound turkey, patted dry
  - 3 quarts peanut oil or other cooking oil
  - 1 turkey fryer
- 1 Consult the manufacturer's instructions for details. Place turkey fryer on an open and level dirt, cement or grassy area.\* Heat oil to 400°. (Oil can take about 40 minutes to heat.) When the oil reaches 400°, very slowly lower turkey in basket into oil. Oil will rise and bubble initially. Check temperature; increase or lower as needed to maintain 375°. Fry turkey 3 minutes per pound. Carefully remove from oil to check for doneness. Insert an instant-read thermometer into thickest part of thigh, not touching bone. Temperature should read 180°. Remove from oil; drain on rack for a few minutes. Loosely cover with foil, and let stand for 20 minutes before carving.