

Leinenkugel's®



What you'll need.

- 1 cup turkey stock
- 1 cup fresh orange juice
- 1 tbsp. orange zest
- 1 tbsp. lemon zest
- 1/4 cup kosher salt
- 2 tbsp. firmly packed light brown sugar
- 1 fresh turkey, 16-18 lb.
- 1/2 bunch fresh rosemary
- 1/2 bunch of fresh sage
- 4 tbsp. (1/2 stick) unsalted butter, melted
- Salt and freshly ground pepper, to taste
- A flavor injector (can be found at most cooking stores)

How to put it all together.

1. In a saucepan over medium-high heat, combine the turkey stock, orange juice, orange and lemon zests, salt and brown sugar. Bring to a boil and boil for 5 minutes, stirring to dissolve the salt and brown sugar.
2. Transfer to a glass bowl. Let cool completely. Transfer half of the mixture to a blender and blend on high speed for 1 minute. Pour through a fine-mesh sieve set over a bowl. Repeat with the remaining mixture. Set aside.
3. Preheat oven to 425° F.
4. Rinse the turkey inside and out with cold water and pat dry with paper towels. Place the turkey, breast side up, on a rack in a large roasting pan. Gently slide your fingers under the breast to loosen the skin and insert 6 large sage leaves and 6 large rosemary sprigs, spacing them evenly. Place the remaining sage and rosemary sprigs in the body cavity.
5. Use your flavor injector by sticking the needle into the cooled stock mixture and pull the plunger upward to draw in the liquid. Insert the needle 2-3 inches into the meat and push the plunger. Repeat in 6-10 places along the breast and thighs.
6. Brush the turkey with the melted butter and season with salt and pepper. Roast for 30 minutes, then reduce the oven temperature to 350° F. Continue roasting until an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165° F and the thigh registers 175° F, about 2 1/2 hours more. If the breast begins to cook too quickly or the skin begins to get too dark, cover the turkey loosely with aluminum foil.
7. Transfer the turkey to a carving board, cover loosely with foil and let rest for 20 minutes before carving. Carve the turkey and arrange on a warmed platter.

Makes 12 - 14 servings.

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