

TURNBULL'S CITRUS-ROASTED TURKEY

with COGNAC JUS

TOTAL TIME

14 h 20 m

SERVES 10

INGREDIENTS

For the Turkey

- 1 turkey, about 15 pounds
- 1 Turnbull Citrus Brine pack
- Poivre à la Turnbull rub, as needed
- Kosher salt & freshly ground black pepper, as needed
- 4 Tbsp unsalted butter, softened
- 1 orange, quartered
- 1 lemon, quartered
- 3 onions, roughly chopped
- 5 garlic cloves, smashed
- 2 bay leaves
- 1/2 bunch parsley
- 1 bunch thyme
- 5 large carrots, peeled & roughly chopped
- 5 parsnips, peeled & roughly chopped
- 1 large bulb fennel, roughly chopped
- 3 Tbsp olive oil
- 1/2 C Cognac

For the Cognac Jus

- 8 C chicken broth
- 3 Tbsp unsalted butter
- 1/2 C diced onion
- 1/4 C diced carrots
- 1/4 C diced fennel
- 1 C Cognac
- 1/4 C orange juice
- Drippings from the turkey
- Kosher salt & ground black pepper to taste
- freshly squeezed lemon juice to taste

DIRECTIONS

Overnight Brine

Using a large stockpot, add contents of Citrus Brine pack to 3 quarts water and simmer for 10 minutes. Allow to cool. Then, add enough ice to the solution to make 6 quarts of total liquid. Pour brine into a double-lined plastic bag containing bird and refrigerate for 8-12 hours (overnight). Rinse and pat dry before cooking.

Turkey

Preheat the oven to 400 degrees. Liberally sprinkle the outside of the turkey and the inner cavity with Poivre à la Turnbull, salt, and pepper. Massage the softened butter onto the turkey. Stuff the cavity of the turkey with the orange, lemon, 1/3 of the onion, plus the garlic, bay leaves, parsley, and thyme. Tuck the wing tips under and loosely truss the legs.

OVER

TURNBULL'S CITRUS-ROASTED TURKEY **with COGNAC JUS**

DIRECTIONS (CONTINUED)

Place the carrots, parsnips, fennel, and remaining onions in a large roasting pan. Toss the vegetables with the olive oil and Cognac.

Place the turkey on top of the vegetable mixture. Tent the breast with foil.

Place the turkey in the oven. Rotate the roasting pan 180 degrees every 30 minutes to ensure the turkey cooks evenly. Roast for about 1 hour, remove the foil, and baste the turkey with 1/2 cup of broth. Return to oven and roast, basting with pan drippings every 20 minutes, using more stock as needed.

Start checking internal temperature after about 1 hour by inserting an instant-read thermometer in the inner meatiest part of the thigh, not touching the bone. If legs or breast begin to get too brown, cover loosely with foil. Roast until internal thigh temperature reaches 165 degrees. Total roasting time should be about 3 to 3 3/4 hours.

Transfer the turkey to a cutting board and let rest for at least 20 to 30 minutes before carving.

Cognac Jus

While the turkey is resting, make the jus.

Strain the pan drippings (discard the roasted root vegetables or serve alongside the turkey). Deglaze the roasting pan with 1-2 cups chicken broth: bring to a boil, scraping the bottom of the pan with a wooden spoon, adding liquid as needed to incorporate the browned bits. Add this to the strained drippings. Skim off any fat with a spoon, or refrigerate, then remove and discard the fat that congeals on top.

Melt the butter in a skillet over medium heat. When the butter starts to bubble, add the onion, carrots, and fennel and cook until softened, about 5 minutes. Stir in the Cognac and cook until reduced by half. Add the remaining chicken broth and orange juice.

Cook until the jus thickens slightly, then whisk in some of the reserved drippings to taste. Taste and adjust the seasoning with more drippings, salt, and pepper, if desired. Simmer the jus a few minutes more then add a squeeze of fresh lemon juice to taste. Keep warm until ready to serve.

Enjoy!