

Perfect Roast Turkey

10 TO 12 SERVINGS

Note that you'll need to brine this turkey for 10 to 12 hours before roasting it. Don't worry if a small portion of the turkey is not submerged in the brine.

Ingredients

- 1½ cups kosher salt
- 1 cup sugar
- One 12- to 14-pound turkey—neck, wing tips and giblets reserved, cavity fat removed
- 2 medium onions, coarsely chopped
- 1 carrot, coarsely chopped
- 1 celery rib, coarsely chopped
- 3 tablespoons unsalted butter, melted

Directions

1. In a large stockpot or plastic tub, mix 1½ gallons of water with the salt and sugar; stir to dissolve the salt and sugar. Add the turkey to the brine, breast side down and refrigerate for 10 to 12 hours.