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# Maple-Brined Roast Turkey with Sage Butter

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Preparation Time: 45 minutes

Start to Finish Time: 3 hours 30 minutes

## TIPS AND TRICKS

1.) Make sure that you have a pot that's big enough for brining. The brine should fill the pot about halfway so you have room for the turkey.

2.) Be careful not to overseason a brined bird - it absorbs some salt from the brine.

3.) Use a rimmed baking sheet instead of a roasting pan, a baking sheet is better for heat circulation and browning, especially around the thighs.

## FOR THE BRINE AND TURKEY

**1 1/2 cups Kosher salt**

**1 1/2 cups pure maple syrup**

**6 sprigs sage**

**4 fresh bay leaves**

**1 tablespoon black peppercorns**

**1 tablespoon coriander seeds**

**2 wide strips lemon zest**

**1 12 to 14 pound turkey, thawed if frozen, neck and giblets removed**

## FOR THE SAGE BUTTER

**2 sticks unsalted butter, room temperature**

**1/2 cup sage, finely chopped**

**1/4 cup fresh parsley, finely chopped**

**Kosher salt**

**freshly ground pepper**

Make the brine: In a very large pot, combine eight cups of water, the salt, maple syrup, sage, bay leaves, peppercorns, coriander seeds and lemon zest. Bring the liquid to a simmer. Cook, stirring, to dissolve the salt. Remove from the heat and add 1-1/2 gallons of cold water. Stir to combine. Set aside to cool slightly. Refrigerate until cold.

Once the brine is cold, slowly add the turkey, allowing time for the brine to enter the cavity so the pot does not overflow. Cover with a lid or large plate and refrigerate overnight.

Remove the turkey from the brine (discard the brine). Drain any brine from the cavity, then blot the turkey very dry with paper towels. Place on a rimmed baking sheet. Refrigerate, uncovered, until ready to cook.

Meanwhile, make the sage butter: In a small bowl, combine the butter, sage, parsley and a big pinch each of salt and pepper. Loosen the skin from the breast, thighs and drumsticks with your fingers, being careful not to tear the skin. Rub the sage butter under the skin, pressing down on the skin to help spread out the butter (This can be done several hours before cooking).

Place an oven rack in the lowest position and remove the other racks. Preheat the oven to 350 degrees. Set a metal cooling rack on a rimmed baking sheet. Season the turkey lightly inside and out with salt and pepper. Place the turkey on the rack on the baking sheet, breast side up.

Roast the turkey, rotating the pan after one hour, until the turkey is well browned all over and a meat thermometer inserted into the thickest part of the thigh registers 155 degrees, 2-1/2 to 2-3/4 hours total (Start checking the internal temperature at 2-1/4 hours). If the breast starts to get too dark, cover loosely with foil.

Remove the turkey from the oven and let rest at least 30 minutes before serving.

Yield: 8 to 10 servings

## Turkey

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*Per Serving (excluding unknown items): 9997 Calories; 600g Fat (55.3% calories from fat); 1056g Protein; 34g Carbohydrate; 18g Dietary Fiber; 3985mg Cholesterol; 138741mg Sodium. Exchanges: 2 Grain(Starch); 143 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 38 Fat.*