



Cider-Brined-and-Glazed Turkey

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



913 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 3 tablespoons all purpose flour
- ☐ 8 cups apples fresh with sage
- ☐ 2 cups apple cider
- ☐ 8 bay leaves
- ☐ 0.3 cup applejack brandy
- ☐ 1 celery stalk cut into 4 pieces
- ☐ 2 tablespoons sage leaves fresh
- ☐ 1.5 cups kosher salt

- ☐ 2 cups low-salt chicken broth
- ☐ 0.5 onion quartered
- ☐ 20 pound turkey (neck and gizzard reserved)
- ☐ 0.5 cup butter unsalted (1 stick)
- ☐ 4 quarts water cold
- ☐ 0.3 cup whipping cream
- ☐ 0.3 cup allspice whole

Equipment

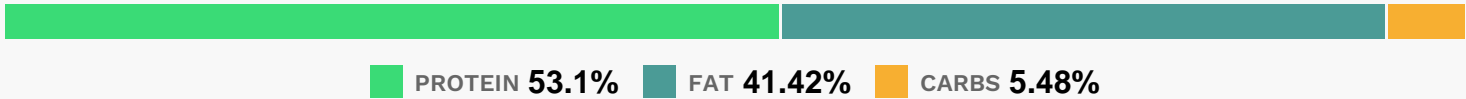
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil
- ☐ measuring cup

Directions

- ☐ Simmer 1 quart apple cider, salt, allspice, and bay leaves in 20-quart pot 5 minutes, stirring often. Cool completely.
- ☐ Add remaining 3 quarts cider and 4 quarts water.
- ☐ Place turkey in brine. Cover and refrigerate overnight.
- ☐ Drain turkey and rinse. Arrange on several layers of paper towels in roasting pan. Refrigerate uncovered overnight.
- ☐ Simmer all ingredients in large saucepan 30 minutes. Strain sage broth into bowl.

- ☐ Boil cider in saucepan until reduced to 1/4 cup, about 15 minutes.
- ☐ Whisk in butter. Cool completely.
- ☐ Set rack at lowest position in oven; preheat to 350°F.
- ☐ Remove paper towels from roasting pan. Pat main and neck cavities of turkey dry; stuff loosely with stuffing.
- ☐ Place turkey in pan, tuck wings under, and tie legs together loosely.
- ☐ Roast turkey 1 hour.
- ☐ Brush with some of glaze. Roast until beginning to brown, about 1 hour. Cover with foil. Roast until thermometer inserted into thickest part of thigh registers 175°F, brushing with glaze every 30 minutes and adding up to 1 cup water to pan if drippings begin to burn, about 3 hours longer.
- ☐ Transfer turkey to platter; tent with foil.
- ☐ Let stand 30 minutes.
- ☐ Pour pan juices into large measuring cup. Spoon off fat. Reserve 3 tablespoons fat and degreased juices.
- ☐ Pour sage broth into roasting pan. Bring to boil, scraping up browned bits.
- ☐ Combine flour, sage leaves, and reserved 3 tablespoons fat in heavy large saucepan; stir over medium heat 1 minute.
- ☐ Whisk in broth from roasting pan and reserved pan juices.
- ☐ Add applejack and cream and boil until gravy thickens slightly, whisking often, about 4 minutes. Season with salt and pepper. Strain into sauceboat.
- ☐ Serve turkey with gravy.

Nutrition Facts



Properties

Glycemic Index:17.06, Glycemic Load:3.28, Inflammation Score:-7, Nutrition Score:45.429999698763%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epicatechin: 1.85mg, Epicatechin: 1.85mg, Epicatechin: 1.85mg, Epicatechin:

1.85mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.16mg, Quercetin: 1.16mg, Quercetin: 1.16mg, Quercetin: 1.16mg

Nutrients (% of daily need)

Calories: 913.35kcal (45.67%), Fat: 40.97g (63.03%), Saturated Fat: 14.32g (89.52%), Carbohydrates: 12.18g (4.06%), Net Carbohydrates: 10.19g (3.71%), Sugar: 4.51g (5.01%), Cholesterol: 412.4mg (137.47%), Sodium: 14784.18mg (642.79%), Alcohol: 1.67g (100%), Alcohol %: 0.21% (100%), Protein: 118.16g (236.32%), Copper: 29.81mg (1490.3%), Vitamin B3: 41.79mg (208.97%), Selenium: 115.44µg (164.92%), Vitamin B6: 3.25mg (162.32%), Vitamin B12: 6.61µg (110.2%), Phosphorus: 1014.8mg (101.48%), Zinc: 9.95mg (66.31%), Manganese: 1.26mg (63.09%), Vitamin B2: 1.05mg (61.78%), Vitamin B5: 4.41mg (44.1%), Magnesium: 164.67mg (41.17%), Potassium: 1388.42mg (39.67%), Iron: 6.43mg (35.72%), Vitamin B1: 0.32mg (21.21%), Calcium: 185.44mg (18.54%), Vitamin A: 642.55IU (12.85%), Vitamin D: 1.83µg (12.21%), Folate: 44.37µg (11.09%), Fiber: 1.99g (7.95%), Vitamin E: 0.75mg (5.03%), Vitamin C: 2.7mg (3.27%)