

# Recipe:

## TURKEY ROAST

Date: Thanksgiving 2023

Total Yield	Diet Type
10 - 1 Servings	<input checked="" type="checkbox"/> GENERAL <input checked="" type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

### Ingredients

Turkey - 15 lbs.

Brine: Salt-1c, Sugar-1c,  
Water-1.5 gal

Butter - 1 lb. (4 sticks)

Garlic - 4 Tbsp. minced

Apples - 2

Summer shandy / light beer  
- 1 can

(Or any juice - lemon,  
orange, apple)

Lawry's seasoned salt - as  
needed

(Or salt, pepper, paprika)

### Preparations & Cooking

1. Thaw a frozen turkey in the fridge for 4 days. Keep it sealed in the package.

For quick thaw, soak the turkey in a big plastic container that fits inside the fridge for 2 days.

2. Once thawed, soak the turkey in the brine solution for 24 hours. Brine solution is water, salt, and sugar.

3. Remove the turkey from the brine and pat dry using paper towels. Do not rinse the bird.

4. In a saucepan, melt the butter and add the minced garlic.

5. Remove the saucepan from the heat and add half a can of the summer shandy. Stir to blend.

6. Brush the butter mixture generously over the turkey. Save half of the mixture for basting during the roasting process.

7. Stuff the apples in the bird cavity.

8. Sprinkle the Lawry's all over the turkey. Make sure all surfaces are fully covered.

9. Preheat the oven to 350 F. Place the turkey in a roasting pan inside the oven. Pour rest of beer in the bottom of the pan.

10. Roast the turkey uncovered for 5 hours (depending on the weight of the turkey).

11. In between the roasting time, check the turkey and baste the bird with the remaining butter mixture.

