



FORESIGHT IS 2020

APPLE CIDER-BRINED ROASTED TURKEY

For the brine

- 2 qts apple cider
- 4 qts water
- ½ cup salt
- ¼ cup honey
- 1 orange sliced
- 2 shallots, sliced
- 1 green apple sliced
- 5 garlic cloves, smashed
- 6 sprigs of fresh thyme
- 1 tbsp whole peppercorns
- 1 tbsp fennel seeds



1 12-14 lb whole fresh turkey, thawed, giblets removed.

Combine all ingredients in a 12 qt food container or larger. Place the turkey in the brine and cover. Brine the turkey for 24 hours.

Preheat the oven at 350 degrees F.

Remove the turkey from brine. Discard the brine. Pat the turkey dry with paper towel inside the cavity and outside.

- salt and pepper
- 2 sticks of salted softened butter, mix with 1 tsp orange zests, chopped thyme, minced garlic, salt, and pepper
- orange slices
- 1 leek, sliced lengthwise, white parts only
- ½ green apple sliced
- 1 bunch fresh thyme
- garlic cloves

Place the turkey in a large roasting pan and generously salt and pepper the inside of the turkey. Loosen the breast and thigh skin of the turkey and place some of the melted butter under the skin. Butter the back of the turkey. Sprinkle salt and pepper all over the outside of the turkey. Tuck the wing tips under the body of the turkey and tie the legs together with a string.

Roast the turkey for one hour or until the skin is golden brown. Cover the turkey loosely with foil and roast for another 1.5 hours until the internal temperature reaches 165 degrees F. Let the turkey rest for 20 minutes before slicing.

CHEF TIPS

If you have leftover turkey, I suggest a new way to use up leftovers. One of my chefs was kind enough to share his enchilada recipe. His sauce is divine and will be perfect for leftover turkey enchiladas.





FORESIGHT IS 2020

CHEF EDUARDO'S ENCHILADA SAUCE

6 guajillo chilies
1 medium onion quartered
4 roma tomatoes, halved
4 garlic cloves
4 cups of water

2 tbsp canola oil
1 medium onion, chopped
3 garlic cloves, minced
1 tsp cumin
2 tbsp chili powder
salt
ground white pepper



Boil all the first four ingredients until soft. Strain the cooked chilies, tomatoes, onions and garlic. Reserve the liquid.

In a medium saucepan, heat up the canola oil. Add the onions and garlic into the hot oil and cook until tender. Add the cumin and chili powder to the pot. Add the strained tomato-chili mixture and stir. Season with salt and white pepper. Add $\frac{1}{2}$ of the boiling liquid to the mixture. Bring to a simmer for about five minutes. Let the mixture cool down a bit then blend in a food processor or blender until smooth. Add more of the chili-tomato water if it's too thick.

CHEF TIPS

Brining:

- Brining gives the turkey more flavor and moisture. The simplest brine is water with salt and sugar.

Thawing a turkey:

- The best and safest way to thaw a turkey is in the refrigerator. Give 24 hours of thawing time for every five pounds. A 20-lb turkey will take 4 days to thaw out in the fridge.

