



FINCH + FENNEL

Dry Brined Turkey

YIELDS: 20-30 Servings

INGREDIENTS:

- 1 25-30 lb Turkey, thawed
- 8 Tbsp F+F Spiced Brine Blend
- Herbs, Citrus, Onions, or desired stuffing ingredients

DIRECTIONS:

1. Begin by removing your thawed turkey from the refrigerator. Let it sit at room temperature for at least an hour before applying the brine blend.
2. Rub F+F Spiced Brine Blend all over the turkey, including under the skin. Wrap or cover & return the turkey to the fridge overnight, or for at least 2 hours.
3. Once ready to cook, remove the brine blend from the turkey by running it under water or simply rubbing it off with your hands.
4. Preheat the oven to 325°F.
5. Prepare the turkey for the oven by placing in a roasting pan. Rub olive oil and/or butter all over & below the skin.
6. Fill the turkey cavity with herbs, citrus & onions & any other desired stuffing ingredients.
7. Place the turkey in the oven & roast at 325°F for 4 ½ to 5 hours, until golden brown & internal temp has reached 165°F.



Enjoy!

