

## **Good Eats Roast Turkey on the Big Green Egg**

(Recipe adapted from [Alton Brown](#))

### *Cook Time:*

#### BRINING

14-16 hours (1 hour per pound)

#### AIR CHILLING

12 hours

#### COOK TIME

2 hours 30 min (max) – my dad's was ready in 2 hours

### *Ingredients:*

1 (14-16 pound) fresh turkey

#### FOR THE BRINE

1 cup kosher salt

1/2 cup light brown sugar

1 gallon vegetable stock

1 tablespoon black peppercorns

1 1/2 teaspoons allspice berries (my dad substituted 1/2 teaspoon cinnamon)

1 1/2 teaspoons chopped candied ginger

1 gallon heavily iced water

#### FOR THE AROMATICS

1 red apple, sliced

1/2 onion, sliced

1 cinnamon stick

1 cup water

4 rosemary sprigs

6 sage leaves

Canola oil

### *Directions:*

#### TO MAKE THE BRINE

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Remove the brine from heat, cool to room temperature and refrigerate.

### TO BRINE THE TURKEY

The day before you're roasting your turkey, combine the brine, water and ice in the 5-gallon bucket. Place the turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed. Cover and refrigerate or set in cool area for one hour per pound. Turn the bird once halfway through brining if your turkey is not fully submerged.

After brining time is up, remove the bird from the brine, rinse and pat dry. Place in refrigerator and allow to air chill overnight, about 12 hours.

### TO ROAST THE TURKEY

If using the Egg, set it up with a plate setter or pizza stone. Place a cast iron grate (feet side up) on top of that and finally you'll place the turkey in a roasting pan on top of that (after Egg is preheated). Preheat the oven or Big Green Egg to 500 degrees.

Combine the apple, onion, cinnamon stick and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey in the Big Green Egg with lid down or on lowest level of the oven for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees (or bring the grill temperature down). Set the thermometer alarm (if available) to 161 degrees and remove the turkey to rest when it reaches this temperature. (After 2 hours my dad's turkey was 163 degrees in the breast and 171 degrees in the thigh).

Let the turkey rest, loosely covered with foil for at least 15 minutes before carving.