

Herb and Citrus Stuffed Turkey

*Chef Audrey - Aldi test Kitchen
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Servings: 8

*1 gallon water
3/4 cup salt
4 apples, cored, quartered and divided
4 oranges, quartered and divided
4 lemons, quartered and divided
4 mandarins, quartered and divided
4 sprigs sage (whole)
2 sprigs sage (chopped)
4 sprigs thyme (whole)
2 sprigs thyme (chopped)
5 cloves garlic, smashed
2 tablespoons sea salt
1 10 to 14 pound Butterball whole turkey (neck and giblets removed), thawed
1 tablespoon pepper
2 cups turkey stock
1/2 cup unsalted butter, melted
2 stalks celery, cut into chunks
1 onion, quartered*

Preparation Time: 15 minutes

Cook Time: 3 hours

For the brine: In a large pot over high heat, combine the water and salt. Bring to a boil until the salt is completely dissolved. Reserve and cool completely.

Place the turkey in a five-gallon bucket or large cooler. Pour the salt water over the turkey. Add two apples, two oranges, two lemons, two mandarins, two sprigs of sage, two sprigs of thyme and the garlic. Brine for twenty-four hours.

Preheat the oven to 325 degrees.

Remove the turkey from the brine and rinse. Pat completely dry with paper towels. Discard the brine.

Sprinkle salt and pepper inside the cavity and outside on the skin. Set in a roasting pan with a rack, breast side up. Tuck the wings under to avoid burning. Pour two cups of turkey stock in the bottom of the pan.

Chop two sprigs each of sage and thyme. combine in a bowl with the melted butter. Brush all over the turkey.

Stuff the cavity with the rest of the apples, oranges, lemons, mandarins, celery, onion and the remaining two sprigs of sage and thyme.

Roast the turkey for three hours or until the internal temperature reaches 165 degrees. Baste once every hour.

Per Serving (excluding unknown items): 191 Calories; 12g Fat (51.2% calories from fat); 2g Protein; 24g Carbohydrate; 4g Dietary Fiber; 31mg Cholesterol; 11029mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 1/2 Fruit; 2 1/2 Fat.