Old Arthurs Gin Brined Turkey

Servings: 20
For Poultry

8 cups Gin, We especially like Barrel Gin from FEW Distillery
2 cups kosher salt
1/4 cup cane sugar
1/2 cup Old Arthur's Gold Dust Dry Rub
2 gallons water, Ice cold
4 lemons, cut in half
8 oranges, cut in half
24 whole black cardamon seeds, peeled
1/4 cup coriander seed
1/4 cup dried juniper berries
2 heads garlic, cut across the middle
4 sage leave, chopped
2 yellow onion, peeled and quartered
2 tablespoons black peppercorn
4 cups turkey or chicken stock
2 whole stick butter, softened
1/4 cup Old Arthur's Cross Roads Dry Rub

Grill cut lemons and oranges either on the grill, or on a lightly oiled (olive) cast iron skillet. Grill untill lightly charred.

Dissolve the salt, sugar, and Old Arthur's Gold Dust Dry Rub into the water,

Then add the remaining dry ingredients.

Place bird in a container large enough to hold it and pour the brine over the bird (ideally use a brining bag). Gently squeeze the lemons and oranges over the turkey, adding fruit pieces to the bage after squeezing.

Pour in Gin. Add garlic, onion to the brine.

Brine overnight. In the Morning Remove the bird from the brine and rinse under cold water. Place on a rimmed baking tray and pat dry with paper towels. Refrigerate for at least 4 hours. This will dry the skin of the remaining moisture to ensure a beautifully crispy skin once cooked. Cooking the Turkey Preheat oven to 425°.

Cover the wings tips of the bird with fiol to prevent burning. Rub the turkey generously with the softened butter, and sprinkle evenly with Old Arthur's CrossRoads Dry Rub. Transfer the turkey to a v-shaped rack in a roasting pan. Pour the turkey stock in the bottom, as this will be for basting.

Place the bird in the oven, and roast for 45 minutes, rotating 180° after 20 minutes.

After 45 minutes of cook time, reduce the heat to 325°. Continue to rotate and baste the bird every 30 minutes to ensure an evenly cooked turkey. Looking for a temp of 170 degrees in the deepest part of the breast and thigh.