

## Brined Turkey

From: Jennie @ On the table tonight

1 turkey  
2 gallons water (32 c.), divided  
1 c. kosher salt  
½ c. brown sugar  
2 T. Cooper's spice blend (or any bbq-style spice blend)  
Canola oil

In a large pot, combine 8 c. water, salt, sugar, spice blend and bring to a boil. Boil and stir until all of the salt has dissolved. Combine water (may also use ice with the water) and the brine liquid, stir and set aside to cool.

Place turkey in a very large pot, then pour brining liquid into the pot. Cover with foil or lid and place in a cool place (34-38°F) for 1-3 days.

Remove turkey from brining liquid, rinse with fresh water, and pat with a paper towel to dry. Discard remaining brining liquid.

Preheat oven to 500°F.

Place turkey on roasting pan and coat liberally with canola oil. Insert thermometer into the thickest part of the breast, then place roasting pan into the oven. Roast at 500°F for 30 minutes; reduce heat to 350°F and roast until thermometer reaches 161°F. Remove turkey and cover loosely with foil; let rest for 15 minutes before carving.