



Brining Instructions.

Combine 4 quarts vegetable stock and brine mix in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

Early on the day or the night before you'd like to eat:

Combine the brine & 1 gallon iced water in the brining bag. . Remove the giblets and place turkey breast side down in bag. Refrigerate or set in cooler filled with ice for 8 to 16 hours, turning once half way through brining.

Remove TURKEY from brine and rinse thoroughly inside and out with cold water. Discard the brine.

Roasting Instructions

Preheat the oven to 500 degrees F. Place the bird on roasting rack inside a half sheet pan and pat dry with paper towels. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Roast to an internal temperature of 161 degrees F. For a 15 lb turkey roast approx 2 to 2½ hours .Set thermometer alarm (if available) to 161 degrees F.

Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.