

APPLE CIDER MARINATED TURKEY

MARINADE

- 1 cup Apple cider
- 1/3 cup Apple jack brandy
- 1/4 cup Dark brown sugar, firmly packed
- 1/4 cup Fresh lemon juice
- 3 Tbsp Kosher salt
- 2 Tbsp Sage, fresh, chopped
- 1 Tbsp Rosemary, fresh, chopped
- 1 Tbsp Black peppercorns, crushed
- 1 tsp Dry mustard
- 3 Bay leaves

TURKEY

- 1 Butterball Fresh or Frozen Whole Turkey, thawed if frozen, 12- to 14-pound
- Nonstick cooking spray

MARINADE

1. Combine cider, brandy, brown sugar, lemon juice, salt, sage, rosemary, peppercorns, mustard and bay leaves in large nonmetallic container, stir until brown sugar is dissolved.

TURKEY

2. Remove neck and giblets from body and neck cavities of turkey. Refrigerate for another use or discard. Pat turkey dry with paper towels. Place turkey, breast side down, in marinade. Cover and refrigerate 6 to 8 hours, turning turkey over occasionally.
3. Preheat oven to 325°F. Remove turkey from marinade, pat dry with paper towels. Turn wings back to hold neck skin against back of turkey. Return legs to the tucked position, if untucked. Place turkey, breast side up, on flat rack in shallow roasting pan, coat with cooking spray.
4. Roast turkey 1 1/2 hours. Then, cover breast and top of drumsticks loosely with foil to prevent overcooking.
5. Continue roasting turkey 1 1/2 to 2 hours or until meat thermometer reaches 180°F when inserted into deepest part of thigh not touching bone.

6. Transfer turkey to cutting board, loosely tent with foil. Let stand 15 minutes before carving.

ADDITIONAL INFORMATION

Ingredients

[• 1 Butterball Fresh or Frozen Whole Turkey, thawed if frozen, 12- to 14-pound](#), [• 1 cup Apple cider](#), [• 1 Tbsp Black peppercorns, crushed](#), [• 1 Tbsp Rosemary, fresh, chopped](#), [• 1 tsp Dry mustard](#), [• 1/3 cup Apple jack brandy](#), [• 1/4 cup Dark brown sugar, firmly packed](#), [• 1/4 cup Fresh lemon juice](#), [• 2 Tbsp Sage, fresh, chopped](#), [• 3 Bay leaves](#), [• 3 Tbsp Kosher salt](#), [MARINADE](#), [Nonstick cooking spray](#), [TURKEY](#)

Course

[Dinner](#), [Entrees](#)

Cuisine

[American](#), [Seasonal Fall](#)