Cider Glazed Turkey with Roasted Apples

Brine

6 cups apple cider

3/4 cup sugar

1/2 cup kosher salt

2 Tablespoons peppercorns

8 cloves garlic, smashed

4 bay leaves

2 small onions, quartered

6 cups water

Turkey

12 pound turkey

6 Tablespoons butter, softened

1 Tablespoon chopped fresh thyme

1 teaspoon pepper

1/2 teaspoon kosher salt

4 small onions, quartered

4 small apples, quartered

4 small carrots, halved

4 fresh thyme sprigs

2 cups apple cider

1/4 cup apple jelly

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Bring 2 c. cider, sugar, 1/2 c. salt and peppercorns to a simmer.

Cook 5 minutes.

Stir in 4. c. cider, garlic, bay and 2 onions.

Cool. Add 6 c. water.

Add turkey to brine.

Refrigerate 12-24 hours.

Remove turkey from brine and pat dry.

Combine 1/4 c. butter, chopped thyme, pepper and 1/2 t. salt.

Rub under skin of turkey.

Place 1 onion, 1 apple, carrots and 2 thyme sprigs in cavity. ​

Place turkey on rack in roasting pan.

Place remaining apples, onions, carrots, thyme sprigs and 2 c. cider in bottom of pan.

Bake 1 1/2 hours at 350.

Combine 2 T. butter and jelly in saucepan.

Cook 2 minutes.

Brush half of jelly mixture over turkey.

Bake 30 more minutes.

Remove turkey from oven.

Let rest 20 minutes.

Serve with roasted apples and vegetables. ​