



## BROWN SUGAR GLAZED TURKEY

Chef Phil Nguyen

### THE INGREDIENTS

Turkey, brined 12 lbs

Butter 1 lb

Salt ¼ cup

Black Pepper 2 Tbsp

Brown Sugar 1/2 cup

Honey ½ cup

### THE METHOD

1. Preheat oven to 350F.
2. Pat brined turkey dry with paper towel.
3. Massage turkey with ½ lb room temperature butter.
4. Season with salt and pepper.
5. Roast turkey for 13 minutes per pound. Approximately 2 hours 40 minutes.
6. Melt ½ lb of butter with brown sugar and honey.
7. Brush turkey periodically to ensure an even golden brown skin.
8. Allow turkey to rest for 25 minutes. Carve, serve and enjoy.



## MAPLE THYME TURKEY JUS

Chef Phil Nguyen

### THE INGREDIENTS

Chicken Stock 5 L

Turkey Drippings 2 L

Shallots 2

Garlic Cloves 4

Bay Leaves 2

Fresh Thyme ½ bunch

Maple Syrup ½ cup

Salt 1 Tbsp

Black Pepper 1 tsp

### THE METHOD

1. Fortify Chicken stock by browning off shallots and garlic.
2. Deglaze with chicken stock.
3. Add turkey drippings and all aromatics. Reduce by half.
4. Add maple syrup, adjust seasoning and turn off heat once jus is at correct viscosity.



## TURKEY BRINE

Chef Phil Nguyen

## THE INGREDIENTS

Ice	5 L
Water	7 L
Salt	2 L
Brown Sugar	1 L
Maple Syrup	½ L
Fresh Parsley	1 bunch
Fresh Sage	1 bunch
Bay Leaf	4
Lemon, sliced	1
Orange, sliced	1
Shallots	2
Garlic Cloves	4
Black Peppercorn	2 Tbsp
Clove	1 Tbsp
Coriander Seed	1 Tbsp
Cinnamon Stick	4
Star Anise	6 pieces

## THE METHOD

1. Combine ingredients 2-17 in a large stock pot, bring to a boil.
2. Once boiling, pour into 5 L of ice.
3. Allow to cool - approximately 10 minutes.
4. Drop turkey into cold brine.
5. Brine for 48 hours, completely submerged.