

CLASSIC THANKSGIVING TURKEY

with **TIW GEWÜRZTRAMINER**



Ingredients:

- 1 (18 pound) whole turkey, neck and giblets removed*
- 2 cups kosher salt*
- 4 carrots, peeled and chopped*
- 4 celery stalks, chopped*
- 2 tablespoons fresh thyme*
- 1 bay leaf*
- ½ cup butter, melted*
- 2 whole sweet onions, peeled and chopped*
- 1 cup Thousand Islands Winery® Gewürztraminer*

Note: Turn the turkey breast side up about ½ through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

Directions:

Rub the turkey inside and out with the kosher salt. Place in a large stock pot with cold water. Place in the refrigerator and allow the turkey to soak in the salt water mixture for at least 12 hours. Preheat oven to 350°. Thoroughly rinse the turkey and discard the brine mixture. Brush the turkey with ½ the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with onion, carrots, celery, thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and soak with the Thousand Islands Winery® Gewürztraminer. Roast uncovered for 3 ½ to 4 hours in the oven, until the internal temperature reaches 180°.



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