



Steelers

THANKSGIVING RECIPES



RECIPE: Herb Roasted (Brined) Turkey – 18-20 pounds

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INGREDIENTS:

1 ½ cups kosher salt

½ cup sugar

1 Tbsp. cayenne pepper

2 tbs. dried thyme

2 tsp. ground allspice

1 tsp. ground cloves

1 tsp. ground ginger

1 tsp. coarse ground white pepper

3 bay leaves

4 Tbsp. unsalted butter, softened

½ cup olive oil

2 Tbsp. fresh chopped thyme

2 Tbsp. finely chopped fresh rosemary

Salt and white pepper to taste



Steelers

THANKSGIVING RECIPES



RECIPE: Herb Roasted (Brined) Turkey – 18-20 pounds

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INSTRUCTIONS:

Wednesday: Combine salt, sugar, cayenne, dried thyme, allspice, cloves, ginger, white pepper, bay leaves in stockpot. Fill $\frac{1}{2}$ way with water and bring to boil. Cool to room temperature. Remove giblets and neck, then rinse turkey well. Place in cooled spice mixture, breast side down. Refrigerate overnight (up to 24 hours).

Thursday: Heat oven to 500 degrees. Remove bird from brine, wipe dry. Bring to room temp. Combine butter, olive oil, fresh thyme, rosemary, mixing well. Season turkey generously inside and out with salt and pepper. Loosely pack sage stuffing into neck and body cavities.

Set turkey on rack in roasting pan. Rub seasoned butter lavishly over breast and legs.

Roast 20 minutes, then reduce heat to 350 and continue to roast, basting every $\frac{1}{2}$ hour until temp reaches 175 degrees or until juices run clear (around 3 hours).

Remove from oven, spoon stuffing into oven-proof bowl and let rest for 30 minutes before carving.
