



Brined Turkey with Herbed Pan Gravy

By Jamie Purviance

(Taken from Weber's Greatest Hits, pg 220)

Prep Time: 15 minutes, plus 1 hour 10 minutes for the stock and 30 minutes for the gravy.

Brining Time: 12-14 hours

Cooking Time: About 2 ¾ hours

Serves: 12-14 people

Ingredients:

For the Brine:

- 300g sea salt
- 250g light brown sugar
- 1 tablespoon black peppercorns
- 3 litres cold water
- 6 litres iced water

- 1 turkey, 6-7kg, thawed if frozen
- 2 x 2.5kg bags ice cubes
- 2 onions, chopped
- 1 tablespoon vegetable oil
- 2 litres chicken stock
- 40g unsalted butter, melted, if needed
- 60g plain flour
- 2 teaspoons chopped fresh herbs, such as rosemary, thyme or sage, or a combination
- Sea salt and freshly ground black pepper

Method:

1. The night before grilling, brine the turkey: In a 10-litre non-reactive saucepan over high heat, combine the salt, brown sugar, peppercorns, and cold water and bring to a boil, stirring to dissolve the salt. Remove the brine from the heat and let cool until tepid. Add the ice water and stir. (If your saucepan is not large enough to hold 10 litres of liquid, pour the brine and the ice water into a clean bucket.) The brine should be very cold.
2. Remove and reserve the neck, giblets, and lumps of fat from the cavity of the turkey. Place them in a bowl, cover, and refrigerate. Remove and discard the pop-up timer from the bird if there is one. Put the turkey inside a large, sturdy, food-grade plastic bag. Arrange a thin layer of ice cubes on the bottom of an ice chest and set the turkey on top of it. Pour enough of the cold brine into the bag to cover the turkey completely when the bag is closed and tightly tied. Discard any extra brine. Tie the bag securely closed with butcher's twine. Add ice cubes and/or thermal ice packs to cover and surround the turkey to keep it cold. Close the ice chest and brine the turkey for 12 to 14 hours, no longer.
3. Remove the turkey from the bag and discard the brine. Pat the turkey dry inside and outside with paper towels. Fold the wing tips behind the back. Add half of the onion to the body cavity. Tie the legs together with kitchen string. Set a roasting rack in a large, heavy-gauge disposable foil tray. Place the turkey on the rack and let stand at room temperature for 1 hour before grilling.
4. Prepare the barbecue for indirect cooking over medium-low heat, about 180°C (350°F).
5. Brush the cooking grills clean. Place the reserved lumps of fat in the pan alongside the bird. Roast the turkey in the tray over **indirect medium-low heat**, with the lid closed and keeping the temperature of the barbecue as close to 180°C (350°F) as possible, until an instant-read thermometer inserted in the thickest part of the thigh (not touching the bone) reaches 74°C (165°F), about 2 ¾ hours. If using a charcoal barbecue, replenish the charcoal as needed to maintain a steady temperature of 180°C (350°F). During roasting, occasionally tilt the bird so the juices run out of the cavity into the tray. The juices will reduce and turn dark brown, adding color and rich flavor for the gravy.
6. Meanwhile, in a large saucepan over medium-high heat on a side burner or stove top, warm the oil. Using a heavy knife or cleaver, chop the reserved neck into 5cm chunks. Add the neck and giblets to the saucepan and cook until well browned, 5 to 6 minutes, turning occasionally. Add the remaining onion and cook for about 3 minutes, until softened, stirring often. Add the stock and bring the mixture to a low boil. Turn down the heat to low and simmer gently for about an hour, until the liquid is reduced by half. Strain the liquid through a sieve set over a bowl. Discard the solids.
7. When the turkey is done, transfer it to a platter and let it rest for 20 to 30 minutes (the internal temperature will rise 3 to 6 degrees during this time). While the turkey is resting, strain the pan juices into a fat separator. Let stand for about 3 minutes to allow the fat to separate from the juices. Pour the juices into a 1-litre measuring cup; reserve the fat. Add some of the stock, if needed, to total 1 litre. Reserve the foil pan.
8. Measure the fat. You should have 125ml; if not, add butter to total 125ml. In a medium saucepan over medium heat on a side burner or stove top, warm the fat. Whisk in the flour and let bubble for 1 minute, stirring constantly. Gradually whisk in the pan juices and bring to a boil. Turn down the heat to medium-low and simmer for about 5 minutes, until you have a good gravy consistency, stirring often. Remove the simmering gravy from the heat and immediately pour it into the foil tray. Scrape up any browned bits with a rubber spatula, taking care not to pierce the tray, then return the gravy to the saucepan and add the herbs. Simmer for 5 minutes to blend the flavors, whisking often. Taste and season with salt and pepper (the brine may have seasoned the gravy enough).
9. Carve the turkey and serve with the gravy.