

Dinah's Kitchen

Roasted Brined Turkey or Chicken

2/3 cup salt

1 turkey or chicken

1 head chopped garlic

Fresh thyme, parsley

1 gallon water

Combine above in large pot that will also fit a turkey or chicken. Water should completely cover the meat. For turkey, let sit at least 6 hours or overnight (for chicken, 1 hour).

When ready to cook, remove from brine, rinse with cold water, pat dry. Season with olive oil, seasoned salt, paprika and sliced onions. Put a few teaspoons of seasoned butter under the skin of the breast meat. Place in roasting pan, on rack, breast side down, into hot oven 400* and immediately turn down to 325*. Cook 20 minutes to the pound, basting with own juices or orange juice, watching carefully the last hour with a meat thermometer. Set at least 30 minutes before carving, 15 minutes for chicken.