

Maple-Rosemary Brined Turkey with Fig Chutney

Yield: 6-8

INGREDIENTS

Fig Chutney

- 1 cup chopped dried figs
- 1 cup red wine
- 1/3 cup white wine vinegar
- 2 tablespoons pure maple syrup
- 2 cinnamon sticks

Maple Rosemary Brine

- ½ cup boiling water
- 2 tablespoons Kosher salt
- 1½ cups red wine*
- 1½ cups water
- ½ cup pure maple syrup
- ½ cup fresh rosemary leaves
- 1 teaspoon coarse pepper
- 4 cloves fresh garlic, smashed
- 10 # Dressed Turkey

PROCEDURE

Chutney

Stir together all ingredients in small saucepan. Bring to boil; reduce heat and simmer, covered for 40 minutes. Remove cover and increase heat slightly; cook for 10 minutes more or until thickened. Remove cinnamon sticks. (May be prepared several days ahead and stored in the refrigerator.)

Turkey

Place two-gallon-size resealable plastic bag in large bowl. In small bowl, combine boiling water and salt; stir to dissolve and let cool. Turn salt-water, remaining ingredients for brine, and turkey in bag; seal well. Store in refrigerator for up to 48 hours, turning bag occasionally. Remove turkey from brine and rinse well; pat dry.

Cook on a well-oiled grill over medium-high heat for about 40 minutes or until turkey is cooked through (165°F), turning occasionally. Serve with warm or room temperature Chutney.

Serves: 6