



Turkey Ingredients:

4 cups yellow mustard seeds
¼ cup peppercorns
10 bay leaves
10 thyme sprigs
1 1/2 cups dark brown sugar
1 cup kosher salt
1 cup garlic cloves, smashed
2 yellow onions, cut into thick wedges
1 pound thick-cut bacon
Twelve 12-ounce bottles Wynwood Brewing La Rubia Blonde Ale
One 14 pound turkey

Cajun Beer Butter:

1lb unsalted Butter, softened
½ bottle Wynwood Brewing La Rubia Blonde Ale
¼ cup Cajun Seasoning
1 cup celery, rough chop
1 cup carrots, rough chop
1 yellow onion, cut into quarters
5 sprigs thyme
2 sprigs rosemary



Directions:

Bring a large pot of water to a boil. Add mustard seeds, peppercorns, bay leaves, thyme, brown sugar, and salt. Whisk to dissolve. Turn off heat. Add garlic, onions, bacon, and beer. Whisk until well combined. Add turkey and fully submerge. Refrigerate for 24 hours. For the Beer Butter, place butter in a standing mixer and whip using the paddle attachment. Slowly add the beer. Then add the Cajun seasoning. Whip until well combined. Place in a resealable container and refrigerate to firm. After 24 hours brining, remove the turkey from liquid (reserving the bacon), and pat dry. Being careful not to tear the skin, place chunks of Cajun butter between the skin and the flesh. Do this all around the turkey, especially the breast. Cover with bacon. Inside the cavity, add ½ of the onions, celery, and carrots. Add some sprigs of thyme and rosemary.

Place the rest of the celery, carrots, onions, thyme, and rosemary at the bottom of a roasting pan or turkey pan.

Preheat the oven to 300 degrees F.

Place in the center of the oven and bake for 3 hours. Basting every 20 minutes. Raise the heat to 450 for the last 20 minutes to brown if needed. Reserve the pan juices.



A culinary collaboration between Chef Adrienne and Wynwood Brewing