

Dry-Brined Roast Turkey with Garlic Sage Butter

Yield: 10 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-christmas-turkey-stuffing-recipe>

Ingredients:

- 16 pounds turkey fresh, or thawed frozen
- 5 tablespoons kosher salt Diamond Crystal; or use 2 1/2 tablespoons Morton
- 2 tablespoons sugar
- 2 tablespoons dried sage
- 1 teaspoon black pepper
- 1/2 teaspoon cayenne
- 1/3 cup unsalted butter softened
- 4 garlic cloves finely grated or pressed
- 2 tablespoons fresh sage chopped, for rub
- 2 cups unsalted chicken broth or water
- fresh sage sprigs, optional, for serving