## RecipesCh@~se

## Cider-Brined Turkey with Herb Butter

Yield: 12 min Total Time: 80 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/chicken-hearts-and-gizzards-indian-recipe">https://www.recipeschoose.com/recipes/chicken-hearts-and-gizzards-indian-recipe</a>

## **Ingredients:**

- 1 turkey fresh, about 16 lb., neck, heart and
- gizzard removed, reserved, if desired
- 8 tablespoons unsalted butter at room
- 4 teaspoons fresh herbs chopped mixed, such as
- sage
- parsley
- oregano
- rosemary
- 1/2 teaspoon freshly ground pepper

## **Nutrition:**

Calories: 770 calories
Carbohydrate: 2 grams
Chalanton I. 220 million

3. Cholesterol: 320 milligrams

4. Fat: 43 grams5. Fiber: 1 grams6. Protein: 87 grams7. SaturatedFat: 14 grams8. Sodium: 290 milligrams

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