Brined Brown Sugar Turkey Breast

Serves 4-6

1 ¼ cup kosher salt

1/3 cup light brown sugar

½ tablespoon peppercorn

½ gallon water

8 cups ice cubes

1 turkey breast boneless3 lbs. or 5 lb. bone in

½ cup maple syrup

1 tablespoon siracha

½ cup unsalted butter

½ cup dark brown sugar

½ cup toasted pecans (optional)

In a large stock pot add the salt, light brown sugar, peppercorns and 1.2 gallon of water.

Heat over medium heat and stir and cook until all the sugar and salt has dissolved.

Remove the pot from the heat and let cool till cool to the touch.

Add the ice to the brine.

Now add the turkey breast. Cover and refrigerate for at least 6 hours up to 24 hours.

Preheat oven to 350 degrees.

Pat the turkey breast dry and rub with oil or butter.

Place in a roasting pan and place in the oven.

The boneless turkey will cook for 1 1/2 to 2 hours, the bone in will cook for 2 – 2 ½ hours you want the internal temperature to be 160-165 when you remove from the oven, it will continue to cook once removed.

Halfway through the cooking time begin basting with the maple syrup which is mixed wit the siracha. I basted every 15 minutes.

Once the turkey has bee removed from the oven, allow to rest for at least 20 minutes.

In a saucepan add the butter and brown sugar with the remaining maple syrup mixture. Cook until the sugar dissolved.

If the turkey breast has a net on it, use scissors to remove the net.

Pour the glaze over the turkey breast.

Serve.