Roasted Turkey with maple

Ingredients

- 1 thawed turkey breast (may be substituted with pheasant or other game bird. Adjust cooking time accordingly)
- 4 C water
- ¼ C kosher salt
- ½ C maple sugar
- 1 onion
- ¼ tsp dried ramps
- 1 T maple vinegar
- ¼ tsp ground pepper

Maple Gastrique

- ¼ C maple syrup
- ½ C maple vinegar
- 2 dried sage leaves

Preparation

1. **Brine**
   
   Boil water and salt together until dissolved.

2. **Roast**
   
   Preheat oven to 350

   Remove pheasant from brine and pat dry

   Roast in dutch oven to internal temperature of 145. Baste with gastrique.

   Remove lid and continue roasting until internal temp reaches 165

   Remove from oven and let rest for 20 mins before slicing

Gastrique:

Warm sage in small saucepan, add vinegar and sugar and reduce to thick sauce. Remove sage