

## Dry-Brined Butterflied Turkey

### General How To

1 (12-14 pound) turkey

Kosher salt (*1 Tbsp for every 5 pounds*)

½ cup softened butter

¼ cup of fresh minced herbs (rosemary, thyme, sage) (*rubbed under skin*)

If cooking spatchcock style, do so before brining.

There are 2 methods for spatchcocking:

- cut out the back bone of the turkey with sharp kitchen shears and flatten or
- cut legs and thighs away from breast to get 2 separate pieces

Wash the turkey inside and out. Use paper towels and pat till very dry.

Measure 1 TBSP of salt into a bowl for every 5 lbs of turkey

(ex. for a 15 lb turkey, you will have 3 TBSP salt)

Rub salt all over the turkey as well as lightly inside cavity.

Concentrate salt on thickest parts like the breasts and thighs.

Place turkey in a brining bag. Press out air and seal tightly.

Put on a pan breast side up and put in refrigerator.

Chill for 3 days, turning it onto its breast on the last day.

Remove the turkey from the bag. Discard liquid and bag.

Pat lightly with paper towels to remove any excess liquid.

There should be no salt visible on the surface and the skin should be moist but not wet.

Place the turkey breast side up on a plate and refrigerate UNCOVERED for at least 8 hours.

Remove turkey from refrigerator and leave at room temperature at least 1 hour.

Preheat oven to 500 degrees

Place onion (quartered), carrot (cut in large chunks), celery stalk (with some leafs) as well as some sprigs of thyme, rosemary and sage in bottom of roasting pan.

(*TIP – place the veggies and herbs in a cheese cloth so easier to lift out later*)

Pour about 1 to 2 cups of water (or broth) in bottom of pan (you may need to add more as it is roasting – check frequently)

Position turkey breast side up on top of the rack in roasting pan.

Bend the wing tips under the wings and tuck the leg ends down into the rack so the turkey does not slide.

Loosen the skin under the breast and thighs. Rub some herbed butter mixture under the skin as well as all over the top of the skin.

**Herbed Butter Mixture** – mix softened butter with chopped fresh her such as thyme, rosemary and sage

Place turkey in 500 degree oven UNCOVERED for 30 mins.

After 30 mins, reduce oven temperature down to 325 degrees and roast till **thermometer inserted** in the deepest part of the thigh but not touching the bone reads 165 to 170 degrees (breast meat should be 155-160).

Remove turkey from oven. Transfer to a warm platter or carving board.

Tent loosely with foil. Let stand at least 30 mins to let juices redistribute through the meat.

Prepare gravy with pan drippings while turkey is resting

Carve and serve J.