

# Spatchcocking — In the Latin American Way!

[https://www.thekitchn.com/how-to-spatchcock-a-turkey-cooking-lessons-from-the-kitchn-212641?utm\\_source=pinterest&epik=dj0yJnU9V0I5WmVPUDZaQ2UtUzA1UGFzOXZ1VkhnZ3k1ZnZhTE8mbj1GS1luVWliOVNsUGEybGxoN1Uwd0xnJm09MyZ0PUFBQUFBRjRLd3M4](https://www.thekitchn.com/how-to-spatchcock-a-turkey-cooking-lessons-from-the-kitchn-212641?utm_source=pinterest&epik=dj0yJnU9V0I5WmVPUDZaQ2UtUzA1UGFzOXZ1VkhnZ3k1ZnZhTE8mbj1GS1luVWliOVNsUGEybGxoN1Uwd0xnJm09MyZ0PUFBQUFBRjRLd3M4)

The backbone is kept intact. Instead, the cook pulls the legs away from the body, and uses scissors to cut through the thin ribcage on either side of the breast. The breast is pushed up and away from the legs.

The result here is a long butterflied bird with the breast and wings sitting away from the legs

If you plan to [brine](#), [dry brine](#), or season the turkey, do the **spatchcocking first**. You can season more evenly after the turkey is flattened. If the two pieces don't fit in your roasting pan, they can overlap slightly with no issues.

Keep in the mind that this style of spatchcocking means that the thick breast is not flattened out very much so in my testing, I found that the legs actually cooked faster than the breast. To deal with this, I start cooking the breast first and then add in the legs a bit later so that the white and dark meats were done at approximately the same time.

## INSTRUCTIONS

1. **Remove the turkey from the packaging and remove any unnecessary parts:** Take the turkey out of the packaging and place on a cutting board. Remove the giblets and neck from inside the cavity and discard or save for another use. Remove or discard any plastic or metal cages or pop-up thermometers.
2. **Pull the legs away from the body:** Pull one of the legs away from the body and use a knife to slice through the skin and membrane between the leg and body to expose the thigh. Repeat with the other leg.
3. **Expose the thigh joints:** Push one of the thigh joints up toward you until it pops out of the socket. Repeat with the other thigh.
4. **Cut through the ribs to the wing joints:** Using poultry shears or kitchen scissors, cut along the bottom side of the breast from the bottom cavity to the

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wing joint (you are not cutting all the way through the side of the turkey). Repeat on the other side.

5. **Open up the turkey:** Pull the breast up and away from you, pushing it until the turkey is completely opened up.
6. **Cut the turkey into two parts:** Using the kitchen or poultry shears, cut through the backbone right above the legs to separate the turkey into 2 parts. Pat the inside dry with paper towels.
7. **Flip the two parts over:** Flip the two parts over, now you have a whole bone-in turkey breast and whole bone-in legs. Proceed with seasoning and cooking the turkey.