

Dry-Brined Roast Turkey

<http://userealbutter.com/2008/11/24/dry-brined-roast-turkey-recipe/>

from *Epicurious* and *Fine Cooking* November 2007

10 lb. turkey (preferably organic), fresh or defrosted if frozen

see *article for adjusting quantities for larger or smaller birds*

1/4 cup coarse sea salt

1 tsp freshly ground pepper

1 tsp each of any herbs you want to use (I didn't)

1/2 cup butter (I used truffle butter and unsalted butter), softened

Make sure to defrost the turkey according to food safety recommendations (i.e. not on your counter top). Remove giblets and neck from cavity (reserve). Cut off fatty end at the tail (reserve). Mix sea salt and pepper and any herbs together. Rub the salt over the entire bird including inside the cavity. Set on a rack in a shallow pan and refrigerate 1 hour for every pound, uncovered. Remove bird from refrigerator and rinse off the brine in lukewarm water. Pat dry. Preheat oven to 350°F. Carefully separate the skin from the breast by sliding hand under the skin. Place pats of butter under the skin. Push the butter around evenly from outside of the skin. Use remaining butter to coat the entire outside of the turkey. Tie the legs together. Tuck the wings down. Place turkey breast side up on rack in shallow roasting pan. Toss the turkey neck and tail piece into the bottom of the pan. Cover tightly with foil and bake for 1.5 hours (2 hours if 14-16 pounds) on a low rack in the oven. Remove foil and bake for another hour for the skin to brown. Target temperature is 170-175°F in the thickest part of the thigh and the juices run clear when you remove the thermometer. Remove from oven and let rest under foil for 20 minutes before carving.

Turkey Gravy

adapted from Fine Cooking November 2007

pan drippings from roasted turkey

4 tbsps butter

1/3 cup flour

1 cup chicken broth (or more)

1/2 cup dry white wine

pepper

Pour the cooled contents of the pan into a ziploc bag. When the fat layer settles out, poke a hole in the corner of the bag and let the turkey juices flow into a vessel. Stop the flow when the fat layer approaches the corner. Discard the fat. Melt butter in a large shallow pan over high heat until it foams. Whisk in the flour and continue whisking until the roux darkens to a caramel color (couple of minutes). Pour the wine into the roux and whisk to incorporate. Add the pan drippings and stir in chicken broth. Add more chicken broth to achieve desired consistency. Season with pepper to taste and serve with turkey.