



Fresh Herb and Salt-Rubbed Roasted Turkey

(4 day, dry-brined process)

A dry brine (an herb and salt rub applied directly to the turkey) creates satiny leg meat and juicy, perfectly seasoned breast meat. Air drying the turkey on the last day of the 4-day process will make its skin super crisp when roasted. This recipe can be adapted to turkeys of all sizes—use 1/8 oz. of kosher salt per pound. If you would like to try this great recipe, we will have some turkeys available for pick-up on Sunday.

- 2 Tbs. chopped fresh thyme
- 2 Tbs. chopped fresh sage
- 2 Tbs. chopped fresh rosemary
- 1 Tbs. extra-virgin olive oil
- 1 16 lb Willie Bird turkey
- 2 oz. kosher salt (½ cup if using Diamond Crystal; ¾ cup if using Morton) do not use table salt

DRY BRINE THE TURKEY

Four days before you plan to roast the turkey, mix the herbs and oil in a small bowl. Loosen the skin around the shoulders of the bird and around the cavity. Carefully slide your hands underneath the skin to loosen it from the breast, thighs, and drumsticks.

Rub the herb mixture on the meat, under the skin. Pat the skin back into place.

Rub the salt inside the cavity and on the skin. Tuck the wing tips behind the neck and tie the legs together with kitchen string. Put the turkey in a large food-safe plastic bag (such as a turkey-size roasting bag) and tie. Put the bag inside a second bag and tie.

Refrigerate the turkey, turning it over every day for 3 days.

Remove the turkey from the bags and pat dry. Put it in a flameproof roasting pan and refrigerate, unwrapped, to let the turkey air-dry overnight (for the fourth day).

ROAST THE TURKEY

Position a rack in the bottom third of the oven and heat the oven to 425° F. Roast the turkey for 30 minutes, then reduce the heat to 325° F. Continue to roast until an instant read thermometer registers 170° F. in the thickest part of a thigh, about 2 hours. Let the turkey rest for 30 minutes before carving to allow the juices to settle.



This recipe, by Maria Helm Sinskey, of Robert Sinskey Vineyards, appears in the Oct.-Nov. #107 issue of Fine Cooking. Photograph by Scott Phillips, food styling by Allison Heri Kreidler