

HOW TO DRY-BRINE A TURKEY

INGREDIENTS :

- 3 tbsp kosher salt*
- 1 1/2 tsp dried herbs, such as thyme, sage, and rosemary, or blend*
- 3/4 tsp freshly ground black pepper*
- 1 (14 pound) thawed whole turkey (not kosher or pre-salted)*

DIRECTIONS:

- 1. Mix the salt, pepper, and herbs together in a small bowl.*
- 2. 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.*
- 3. Pat the outside of the turkey dry with paper towels.*
- 4. Using your hands, loosen the skin over the breast and separate it from the meat, making sure to break through the thin membrane between the skin and breast while leaving the skin itself intact. Loosen the skin over the meaty part of the legs.*
- 5. Sprinkle 2 teaspoons of the salt mixture into the cavity of the turkey.*
- 6. Rub another 2 teaspoons of the salt mixture into the meat of the legs (under the skin). Rub 4 teaspoons of the salt mixture into the meat of the breasts (under the skin).*
- 7. Sprinkle the remaining salt mixture over all the skin of both the breasts and legs.*
- 8. Bend the wings back and tuck under the breast.*
- 9. Place the turkey breast-side up in a rimmed baking sheet or roasting pan and refrigerate uncovered for at least 1 day but ideally 3 days. You do not need to pat it dry before cooking.*

Brine proportions for a smaller turkey: Turkey sizes vary, so if you have a larger or smaller bird, go by these proportions instead: For every 5 pounds of turkey, you will need 1 tablespoon of kosher salt, 1/2 teaspoon dried herbs, and 1/4 teaspoon black pepper.