

Roast Peruvian Turkey

Oscar · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

5 hrs 15 mins

Description

This is one of the juiciest and most flavorful turkeys I've ever made. The rub forms a crust that locks in all the juices even in the driest part of the breast meat. I served some of it plated up with sweet potato chunks and black beans and some of it covered with rich pan gravy.

Ingredients

- - 1 (12 pound) whole turkey
- neck and giblets removed - ½ cup ground cumin - ½ cup soy sauce - ½ cup white vinegar - ? cup vegetable oil - 12 cloves garlic
- peeled - 3 tablespoons paprika - 2 tablespoons freshly ground black pepper - 1 tablespoon smoked paprika - 1 tablespoon dried oregano - 2 teaspoons kosher salt
- or as needed - 1 tablespoon vegetable oil - 2 teaspoons water
- or as needed - 1 (8 ounce) container creme fraiche - 1 cup chicken broth - 1 lime
- juiced - 2 jalapeno peppers
- stemmed - ½ cup chopped fresh cilantro - salt and freshly ground black pepper to taste - 1 pinch cayenne pepper
- or to taste

Instructions

1. Pat turkey dry with paper towels. Loosen skin over each side of breastbone with a spatula inserted beneath skin. Place cumin
2. soy sauce
3. vinegar
4. vegetable oil
5. garlic
6. paprika
7. black pepper
8. smoked paprika
9. and oregano into a blender. Blend spice rub into a thick paste
10. about 1 minute. Set aside 1/2 cup of rub in a bowl for a later step; pour remaining rub all over turkey and use a spatula to work about 2 tablespoons of mixture beneath the loosened skin on each side of the breast. Rub the mixture over every nook and cranny of turkey. Let turkey stand for 1 hour at room temperature. Preheat oven to 325 degrees F (165 degrees C). Fold a piece of aluminum foil into a rounded piece about the size of the turkey breast; set foil aside. Place turkey onto a rack set in a large roasting pan. Tie legs together at the bottom with a piece of kitchen twine. Spread 1/4 cup of reserved wet rub into cavity of turkey; retain remaining 1/4 cup for later. Sprinkle entire top and sides of turkey with kosher salt. Roast turkey in the preheated oven for 1 1/2 hours; place foil tent on turkey breast. Return to oven and continue to roast for about 1 hour and 15 more minutes. Combine remaining 1/4 cup of spice rub with 1 tablespoon vegetable oil and water in a small bowl. Brush mixture over turkey's top
11. legs
12. and sides. Roast until until an instant-read meat thermometer inserted into the thickest part of a thigh
13. not touching bone
14. reads 170 to 175 degrees F (75 to 80 degrees C)
15. about 30 more minutes. Transfer turkey to a serving platter and let rest for at least 20 minutes
16. reserving drippings in roasting pan. Place creme fraiche
17. chicken broth
18. lime juice
19. jalapeno peppers
20. and cilantro into a blender and blend until smooth. Pour excess grease out of turkey roasting pan
21. pour in creme fraiche mixture
22. and place the roasting pan over a burner set over medium-high heat. Scrape the browned pan drippings into the sauce mixture
23. bring to a boil
24. and cook until gravy is reduced by half and thickened
25. about 10 minutes. Whisk often to prevent lumps. Season gravy with salt
26. black pepper
27. and cayenne pepper. Carve and serve turkey with pan gravy. Chef John Cook's Note Roasting time is about 15 minutes per pound for a total of about 3 hours for a 12-pound turkey. Mine was about 13 pounds. Editor's Note: Please note differences in ingredient amounts when following the magazine version of this recipe.