

Chef John39s Boneless Whole Turkey

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

A deboned turkey is easy to carve and makes an impressive looking roast that will wow your Thanksgiving guests The idea of removing pesky bones before your bird makes its grand holiday entrance may not be one youve thought of but it is definitely worth considering Dont be worried about sacrificing flavor a deboned turkey tastes virtually identical to one with bones and this technique works on any size bird So skip the fuss of tableside carving and enjoy all of the flavor with none of the bones Stuff with your favorite stuffing

Ingredients

- - 1 (15 pound) whole turkey
- neck and giblets removed
- and bones removed (see video and footnotes) - ½ teaspoon kosher salt
- or to taste - ½ teaspoon ground black pepper
- or to taste - 3 cups prepared stuffing
- or more to taste - 2 tablespoons heavy whipping cream
- or more to taste

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Lay deboned turkey
2. skin-side down
3. on the cutting board and even out the meat as much as possible. Slice through the thicker areas of breast meat as needed and rearrange over thinner parts to create an even thickness of meat all over. Season turkey with salt and black pepper. Press stuffing all over the surface of the meat. Fold long edges of the turkey around stuffing into the center of the bird and carefully turn turkey seam-side down. Tie the leg-end of the turkey with kitchen twine to cinch the turkey together. Repeat ties at 2-inch intervals along the length of the turkey
4. ending with a single tie along the length of the turkey. Season with salt and transfer turkey to a large roasting pan. Roast turkey in the preheated oven for 15 minutes. Reduce heat to 325 degrees F (165 degrees C) and continue to roast until an instant-read thermometer inserted into the thickest part of the turkey reads 155 degrees F (68 degrees C)
5. about 1 1/2 hours. Remove from the oven and transfer turkey to a platter. Remove and discard twine. Let rest until internal temperature increases to 165 degrees F (74 degrees C)
6. about 20 minutes. While the turkey is resting
7. place the roasting pan over medium-high heat and stir cream into the pan drippings. Cook and stir until sauce thickens and reduces
8. 3 to 7 minutes. Pour through a fine mesh sieve into a gravy boat or bowl. Slice turkey crosswise and top slices with gravy. Lorem Ipsum How to Debone a Turkey: Place turkey on a cutting board. Use a thin
9. flexible boning knife and cut off wings in the center of the joints. Flip bird so the breast is facing down. Make one slice along the center of the backbone
10. then use the knife (keeping the tip against the carcass) to peel the skin and flesh away from the bone on one side of the turkey. On the back
11. cut through the hip joint
12. then break the thigh bone off. Keep trimming until you get to the bottom of the carcass
13. but don't cut through the skin. On the front
14. cut along the shoulder blade to the shoulder joint and cut or break apart. Very carefully slice along the breast bone without cutting through. Repeat on the other side
15. working on the hip
16. the shoulder
17. and finally the breast. Hold the carcass in one hand and carefully trim along the breast bone
18. cutting through the cartilage (not the skin) until the carcass pulls away. Find and trim around the thigh bone. Slice through the skin on the leg and carefully remove the bones. Pull tendons out with pliers and discard. Repeat with the other leg
19. and then the two wing bones.