



Dry Brine Turkey

Savannah · 29/09/2024



Prep Time

3 days 9 hrs 30 mins

Difficult

Medium

Servings

3 days 12 hrs 15 mins

Description

Dry brining is the easiest way to get a moist and flavorful turkey on the table for your Thanksgiving dinner Plan ahead youll need a few days to get the most flavor I found that salt and pepper was enough for me but feel free to season with other aromatics before roasting

Ingredients

- - 1 (15 pound) whole turkey
- neck and giblets removed - 3 tablespoons kosher salt - black pepper to taste - 1 onion
- cut into wedges - 4 stalks celery
- halved

Instructions

1. Pat turkey dry with paper towels. Season the inside and outside of turkey with kosher salt
2. focusing on the breast and thighs. Place turkey
3. breast-side up
4. in the roasting pan and cover with plastic wrap. Refrigerate turkey for about 2 days. Flip turkey breast-side down
5. cover with plastic wrap
6. and refrigerate for about 1 more day. Remove plastic wrap and place turkey on a rack over a baking sheet the night before you plan to roast. Allow turkey to air-dry in the refrigerator for at least 8 hours. Bring turkey to room temperature
7. 1 to 2 hours; pat dry with paper towels. Season turkey with black pepper and place onion and celery in the cavity. Preheat oven to 425 degrees F (220 degrees C). Place turkey
8. breast-side down
9. in a roasting pan. Roast in the preheated oven until skin is golden
10. about 30 minutes. Remove turkey from oven and flip to breast-side up. Reduce oven temperature to 325 degrees F (165 degrees C); continue roasting until an instant-read thermometer inserted into the thickest part of the thigh reads 165 degrees F (74 degrees C)
11. about 2 hours. Transfer turkey to a large platter and loosely tent with aluminum foil; allow turkey to rest about 30 minutes before carving. Cook's Note I found that a dry brined turkey cooks a bit faster than a traditionally brined turkey. Start checking the doneness about 45 minutes earlier than you think. Editor's Note: Nutrition data for this recipe includes the full amount of salt. The actual amount consumed will vary.