TURKEY

lessons learned from Thanksgiving 2014

14-pound turkey
defrosted in refrigerator for four days

We got excellent results because we …

butterflied it – cut out backbone on both sides of the bone; flipped the bird (breastside-up) and pressed it flat; arrayed it on top of cheap cookie cooling racks in deep roasting pan we traditionally use.

dry-brined it – with 2-3 tablespoons of kosher salt mixed with 1 teaspoon of baking powder – rubbed into inner and outer surfaces of the bird for at least overnight, while still in the refrigerator.

roasted it at 300 degrees for about two hours – until breast temp was 155 and leg temp was 160

> It's not necessary or good to cover the bird with aluminum foil. I did so for the first 45 mins, and I think it kept the skin from crisping as much as I'd wanted.

rested it 20 mins or more

The results were fantastic.