

## **Spatchcock Turkey**

### **Ingredients**

1 12-14 lb. turkey

#### **Dry Brine:**

3 tbsp. kosher salt

1 tbsp. baking powder

#### **Herb Butter**

¼ cup softened unsalted butter

3 cloves minced garlic

Zest from 1 lemon

1 tbsp. chopped fresh thyme

1 tbsp. chopped rosemary

#### **Veggies for pan:**

3 carrots chopped

3 stalks celery chopped

1 large onion chopped

### **Preparation**

First remove the backbone. Place the turkey, breast side down and use sharp kitchen shears to cut along one side of backbone, repeat on the other side. You can discard backbone or reserve it if you are making stock.

Next, flip the turkey over and using the palm of your hand press firmly onto the breastbone until it cracks. Flatten the turkey as much as possible.

If dry brining the turkey, mix salt and baking powder together and sprinkle evenly on turkey. Place in refrigerator for 24 hours uncovered. (You can skip this step if you have a pre basted turkey, it may add unnecessary salt).

Evenly distribute the herbed butter under the skin and try to smooth it out. If not dry brined, salt and pepper skin and add any seasonings of your choice.

Scatter diced carrots, celery and onion on baking sheet with lip and place rack on top. Place turkey on rack. (Veggies absorb pan drippings to avoid heavy smoke while cooking).

Place turkey in 450° preheated oven for 30 minutes. Lower heat to 350°, rotate turkey and roast until thigh reads 165°. Rule of thumb is 6 minutes per pound.

Let rest for 20-30 minutes before slicing.