

Roast Crisped-Skin Turkey

4 C kosher salt or 2 C table salt
1 turkey (12 to 14 lb gross weight), rinsed thoroughly;
giblets, neck, and tailpiece removed and reserved for gravy
3 medium onions, chopped coarse
2 small carrots, chopped coarse
2 celery ribs, chopped coarse
6 sprigs fresh thyme
6 T unsalted butter, melted

t = teaspoon
T = tablespoon
C = cup



Note: We prefer to roast small turkeys, no more than 14 lb gross weight, because they cook more evenly than large birds. If you prefer, have the amount of salt in the brine and brine 12 hours or overnight. When you remove the turkey from the oven to rotate it, be sure to close the oven door to prevent heat loss.

1. Dissolve salt in 2 gallons cold water in large stockpot or clean bucket. Add turkey and refrigerate or set in very cool spot (about 40°) for 4 to 6 hours.
2. Remove turkey from salt water and rinse well under cool running water. Pat dry inside and out with paper towels. Place turkey breast side up on flat wire rack set over rimmed baking sheet or roasting pan and refrigerate, uncovered, 8 to 24 hours.
3. Adjust oven rack to the lowest position and heat oven to 400°. Toss one-third of onions, carrots, and celery with 2 sprigs thyme and 1 T butter in medium bowl; fill cavity with mixture. Tuck wings behind back, truss turkey.
4. Scatter remaining vegetables and thyme in shallow roasting pan; pour 1 C water over vegetables. Prepare V-rack. Brush turkey breast with butter, then set turkey breast-side down on foil-lined V-rack. Brush back of turkey with butter. Roast 45 minutes.
5. Remove roasting pan with turkey from oven; brush back with butter. Using thick wads of paper towels or potholders, rotate turkey leg/wing side up. If liquid in bottom of roasting pan has evaporated, add 1/2 C water. Roast 15 minutes longer.
6. Remove roasting pan with turkey from oven, brush exposed surfaces with butter, and, using thick wads of paper towels or potholders, rotate turkey second leg/wing side up; roast for 15 minutes longer.
7. Remove roasting pan with turkey from oven, brush exposed surfaces with butter and, using thick wads of paper towels or potholders, rotate turkey breast side up. Roast until thickest part of breast registers 165° and thickest part of thigh registers 170 to 175° on instant-read thermometer, 30 to 45 minutes longer. Move turkey from rack to carving board and let rest about 20 to 30 minutes. Carve and serve with gravy if desired.