
Roast Spatchcock Turkey

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Servings: 10

Preparation Time: 15 minutes

Start to Finish Time: 15 hours 10 minutes

Spatchcocking - removing the backbone and flattening - yields a bird that cooks evenly and in half of the time. An overnight herb, salt and pepper dry brine makes for well-seasoned, moist and tender meat with the crispiest skin. The splayed turkey may look odd coming out of the oven. Once carved, it's sure to generate all the Thanksgiving oohs and aahs.

2 to 3 tablespoons Kosher salt (one tablespoon per five pounds of turkey)

1 teaspoon coarsely ground black pepper

1/2 teaspoon dried sage

1/2 teaspoon dried thyme

1/2 teaspoon dried rosemary, crushed

1 (ten- to twelve-pound) whole turkey

Set a roasting rack in a rimmed baking sheet. In a small bowl, stir together the salt, pepper, sage, thyme and rosemary.

Place the turkey, breast side down, on a work surface. Using sharp heavy-duty kitchen shears, cut along both sides of the backbone. Remove the backbone and discard. Flip the turkey breast side up. Press the left and right sides of the back down to open and flatten.

Work your fingers between the skin and flesh on the breast and thighs to loosen the skin. Pat the skin dry. Rub the salt mixture generously under the skin and on the cavity side of the turkey. Sprinkle any remaining mixture over the skin. Tuck the wing tips under the breast and transfer to the rack, skin side up.

Chill, covered, for four hours. Uncover and chill another eight hours. Let the turkey stand at room temperature for one hour.

Preheat the oven to 350 degrees. Roast the turkey, rotating the pan every 30 minutes, for 1-1/2 hours, until an instant-read thermometer inserted into the thickest part of the thigh registers 165 degrees. (Begin checking for doneness after the turkey has roasted for 1-1/4 hours.)

Increase the oven temperature to 400 degrees. Roast until the skin is browned and the turkey registers 175 degrees, about 15 minutes more.

Cover loosely with foil and let stand for 10 to 15 minutes before carving.

Turkey

Per Serving (excluding unknown items): 872 Calories; 43g Fat (46.1% calories from fat); 113g Protein; 1g Carbohydrate; trace Dietary Fiber; 433mg Cholesterol; 372mg Sodium. Exchanges: 0 Grain(Starch); 15 1/2 Lean Meat; 0 Fat.