

DRY-BRINED TURKEY

BY CHEF ADAM HEGSTED

INGREDIENTS

Dry-Brine

- 3–4 tablespoon coarse kosher salt
- 1 tablespoon sugar
- 1 tablespoon coarse grind black pepper
- 1 tablespoon dried or fresh thyme, finely chopped
- 1 tablespoon dried sage, ground
- 1 tablespoon lemon zest

Roasting

- 10–14 pound turkey, fresh (or frozen and thawed)
- 4 tablespoons softened butter, diced
- 2 carrots, rough chop
- 2 Washington Grown apples, cored and quartered
- 1 onion, peeled and rough chop
- 3 stalks celery, rough chop
- 4 cloves garlic, peeled
- 1 lemon, halved
- 1 sprig dried or fresh thyme

INSTRUCTIONS

1. Preheat oven to 325°F.
2. Mix the dry brine ingredients together in a small bowl and set aside.
3. Loosen the skin over the breast and separate it from the meat while leaving the skin itself intact.
4. Rub 1 1/2 tablespoons of the brine mixture under the separated skin.
5. Sprinkle 1 tablespoon of the brine mixture into the turkey cavity and rub over the skin. Then sprinkle the remaining brine mixture over all the skin.
6. Cover turkey and refrigerate for 48 hours.
7. Let turkey come to room temperature for about an hour before roasting. At the same time, equally split butter between sides of turkey and place under skin.
8. In the bottom of your roasting pan add roughly chopped carrots, apples, onion, celery, and garlic.
9. Place lemon and a sprig of thyme into the cavity of the turkey.
10. Cook the turkey until it reaches the temperature of 160°F for the breast (2 1/2 – 3 1/2 hours). Once turkey reaches 160°F, remove from the oven and let temperature rise to 165°F. Allow turkey to rest for 30 minutes before carving.



We invite you to join us in supporting the 22nd annual Tom's Turkey Drive, a collaboration with KREM 2 and Spokane 2nd Harvest. This year, 11,000 Thanksgiving dinner meal kits will be provided to families throughout our community.

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