



TURKEY DRY BRINE & RUB

Ingredients

For the dry brine:

3 T. medium coarse salt

For the rub:

1 t. crushed sage

1 t. crushed thyme

1 t. crushed rosemary

1 t. crushed parsley

1 t. ground coriander

1 t. curry powder

1/2 t. onion powder

1/2 t. garlic powder

1/2 t. smoke paprika

1/2 t. celery powder (or ground celery seed)

1/2 t. carrot powder (this is optional, as it is something I made myself—I don't think you can buy carrot powder?)

2 T. olive oil

Directions:

Remove the neck, heart, and lungs from the turkey cavity. Use your hand to separate the skin from the muscle so you can place the rub over the meat. Combine the olive oil with all of the herbs and spices and stir to create a paste. Use a spoon to drizzle the rub under the skin then use your hands to spread the rub all over the turkey meat—the breast, legs, and thighs. Coat a very light layer of rub on the outside of the skin.

Sprinkle 1 1/2 t. salt inside the turkey cavity and rub it all over the inside of the cavity. Rub the remaining salt all over the outside of the bird, including in crevices like where the wings attach to the body. Double bag the turkey in large oven bags and place in the refrigerator 12 hours or overnight. After 12 hours turn the turkey over and leave it in the refrigerator for another 12 hours. Remove the turkey from the bags and use paper towels to **blot** off all the salt on the outside and inside the cavity. Do not rub the turkey with the towels. Place the turkey on a large baking tray and place back in the refrigerator overnight, uncovered.

Bake the turkey, beginning with the breast down at 350° F for 30-45 minutes, then flip the turkey over so that it is breast side up. Continue roasting the turkey for the required length of time until an instant read thermometer inserted in the thigh reads 180° F.