

FOOD & WINE

NOVEMBER 2013

95

WAYS TO AMP UP

thanksgiving

7 AMAZING
TURKEYS

14 BRILLIANT
STARTERS

7 LUSCIOUS
MASHED
POTATOES

22 FANTASTIC
VEGETABLES

15 BEST-EVER
DESSERTS

An
American
Beaujolais
Nouveau
party

Roast turkey with
chestnut-apple stuffing
RECIPE, P. 210

the
new way
to bake

Brined Turkey

High Heat

Brined

Deconstructed

"Brining introduces flavor that penetrates to the bone," says chef Ken Oringer of Clio in Boston. "And, because brining adds moisture, the turkey can handle high heat."

Apple-Brined Turkey

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ACTIVE: 1 HR; TOTAL: 3 HR 45 MIN PLUS 25 HR BRINING AND DRYING • 8 SERVINGS

BRINE

- | | |
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| 3 cups apple juice | 1 tablespoon whole black peppercorns |
| 1 green apple, quartered | 2 cups light brown sugar |
| ½ navel orange | 1 cup kosher salt |
| 2 tablespoons coriander seeds | One 15-pound turkey, legs and breast separated (see Note) |
| 2 tablespoons fennel seeds | HERB BUTTER |
| 4 tarragon sprigs | 6 sticks unsalted butter (1½ pounds), at room temperature |
| 1 medium bunch of thyme | 3 tablespoons each chopped thyme and parsley |
| 2 garlic cloves, crushed | 2 tablespoons each chopped chives and sage |
| 2 tablespoons Old Bay seasoning | Salt and freshly ground pepper |
| 8 sage leaves | |
| 1 tablespoon whole allspice berries | |
| 2 whole cloves | |

1. BRINE THE TURKEY In a pot, combine all of the ingredients except the turkey and add 4 cups of water. Bring to a boil, stirring to dissolve the sugar. Remove from the heat and add 12 cups of cold water. Let stand until cool. Add the turkey and refrigerate for 12 hours.

2. Set a rack over a rimmed baking sheet. Remove the turkey from the brine and transfer it to the prepared rack; pat the turkey dry with paper towels and refrigerate it uncovered for 12 hours.

3. MAKE THE HERB BUTTER In a medium bowl, blend all of the ingredients except the salt and pepper.

4. Set a clean rack over a clean baking sheet and set a large rack in a large roasting pan. Gently separate the turkey skin from the breast meat. Rub half of the herb butter over the breast meat under the skin. Spread the remaining herb butter all over the skin of the breast and legs; season with salt and pepper. Set the breast in the prepared roasting pan and tuck the wings under it. Transfer the legs to the prepared baking sheet. Let stand at room temperature for 1 hour.

5. Preheat the oven to 400°. Roast the turkey for about 2 hours, basting every 15 minutes with the melted herb butter and tenting the breast with foil after 30 minutes, until an instant-read thermometer registers 165° in the thickest part of the breast and 180° in the inner thigh. Let rest for 30 minutes. Carve and serve.

NOTE Ask your butcher to separate the legs from the turkey.

WINE Spiced Pinot Noir: 2011 DeLoach Russian River Valley.

Deconstructed Turkey

Medium Heat

Dry-Brined

Deconstructed

Chris Cosentino of San Francisco's Incanto separates the legs from the breast to cook each part perfectly. This method also helps the seasonings permeate the meat.

Four-Herb Turkey with Crispy Skin

ACTIVE: 30 MIN; TOTAL: 4 HR 15 MIN PLUS OVERNIGHT

DRY-BRINING • 10 SERVINGS

TURKEY

- 2 carrots, chopped
- 2 onions, chopped
- 3 celery ribs, chopped
- 4 Granny Smith apples, quartered
- 1 bunch each of thyme and rosemary
- One 18-pound organic turkey, legs and breast separated
- ¼ cup apple cider vinegar
- Kosher salt and black pepper

HERBED FAT

- 2 cups cold rendered duck fat or softened butter
- 2 tablespoons each finely chopped thyme and sage
- 2 teaspoons finely chopped rosemary
- 1 fresh bay leaf, minced
- 2 teaspoons finely grated lemon zest
- 1 teaspoon coarse sea salt
- 1 teaspoon black pepper

1. PREPARE THE TURKEY In a bowl, toss the carrots, onions, celery, apples, thyme and rosemary. Rub the turkey inside and out with the vinegar; season with salt and pepper. Add one-third of the vegetable mixture to a large pot. Top with the turkey legs and half of the remaining vegetable mixture. Set the turkey breast on top and scatter the remaining vegetables over the breast. Cover and refrigerate overnight.

2. MAKE THE HERBED FAT In a medium bowl, combine all of the ingredients and mix well. Keep chilled but still spreadable.

3. Remove the turkey from the pot. Spread half of the vegetable mixture in a roasting pan and the other half on a rimmed baking sheet. Set the turkey breast on the vegetables in the roasting pan and the legs on the baking sheet. Let stand at room temperature for 1 hour.

4. Preheat the oven to 350°. Separate the turkey skin from the breast meat. Spread the herbed fat under the skin of the breasts, pressing to distribute it evenly. Tuck the wings under the breast. Roast the legs for 2 hours and the breast for 2 hours and 15 minutes, basting occasionally. The turkey is done when an instant-read thermometer inserted in the inner thigh registers 165° and the thickest part of the breast registers 160°. Let rest for 30 minutes. Carve and serve.

WINE Fruit-dense, full-bodied Chardonnay: 2012 Chamisal Stainless.



CRISPIEST LEGS When Cosentino splits his turkey, he keeps the legs connected to each other at the back bone. "You get more crispy skin and won't lose the oysters," he says, referring to the prized nuggets on the back.