

Truffle Shuffle

Turkey with Tuck

Make the juiciest turkey in your whole family - year after year!

Mise en Place

Cutting board
Knife
Large container
Large pot

Small saute pan
Plastic wrap
Paper towels
Baking sheet with rack

Mixer or bowl and whisk
Microplane or zester
Meat thermometer
Roasting pan

Ingredients

2 turkey breasts, skin-on,
bone in
2 turkey legs, thigh and
drumstick attached
1 bunch thyme
1 bunch sage
1 bunch rosemary
1 bunch marjoram

1 bunch parsley
1 quart kosher salt
1 pint granulated sugar
2 yellow onions
1 head garlic
2 sticks unsalted butter
1 tablespoon black
peppercorns

½ tablespoons coriander
seed, whole
½ tablespoons fennel seed
4 bay leaves
1 quart chicken stock
1 lemon
Balinese Truffle Salt
Black pepper

Prep: Brine the Turkey! (Monday)

1. Toast the black peppercorns, coriander, and fennel seeds in a saute pan on low heat until fragrant.
2. Quarter two onions and smash the garlic cloves. (measure with your heart for this)
3. For a 10 quart batch of brine: combine 5 quarts of water in a big pot with 1 quart of kosher salt and 1 pint of sugar. Add in the toasted spices and bay leaves. Then add half the bunch of rosemary, sage, parsley, thyme, and marjoram. Bring this liquid up to a boil.
4. Once boiling, remove from heat, add the other 5 quarts of water, and cool down completely.
5. Submerge your turkey pieces into the cold brine in ziplock bags or large container wrapped with plastic wrap.
6. Store in the fridge for 24-36 hours.

Prep: Dry the Turkey! (Wednesday)

1. Remove the turkey from the brine and dry completely with paper towels. Discard the brine liquid.
2. Sit the dry turkey pieces on the rack over a sheet tray and let them finish drying, uncovered in the refrigerator overnight.
3. Leave the butter on the counter to soften overnight.

Finally! Cooking Turkey! (Thursday)

4. Preheat the oven to 375F and let the turkey temper on the counter for about 30 minutes prior to cooking.
5. Whip the softened butter in a mixer or with a whisk by hand.

6. Chop the other half of your herbs: parsley, rosemary, marjoram, thyme and sage. Mince 6 cloves of garlic (or measure with your heart). Zest the lemon. Add these to your whipped butter along with Balinese Truffle Salt and ground black pepper to taste.
7. Rub this butter mixture *under* the skin of all the turkey pieces and coating the outer skin as well.
8. Place the turkey pieces in a roasting pan (no rack) with the skin side up. And place into the oven.
9. Cook the turkey at 375F for about 10 minutes, then drop the heat down to 325F. Add a quart of chicken stock to the bottom of the roasting pan, ensuring not to wet the skin so it continues to crisp. Then finish cooking without flipping.
10. Cook the turkey pieces until they reach about 158F on your thermometer. Temp the thickest part of the turkey closest to the bone for the most accurate temp. It depends on the size of your turkey pieces but the approximate cook time is 60-75 minutes.
11. Remove the turkey from the oven and let it rest - it will carry over to 165F as it rests. Save the cooking liquid for the gravy!
12. After 20 minutes of resting, carve the turkey into slices.