



Low-Maintenance Turkey, Leftovers Revamped

Slow Roasted Turkey

Serves: about 6 (with more than enough for leftovers)

ingredients

- ½ cup coarse salt, plus more for seasoning
- ¾ cup dark brown sugar
- an organic, free-range turkey, local if possible, giblets removed and reserved for gravy if you'd like
- 4 tablespoons unsalted butter, softened
- freshly ground black pepper

preparation

Dissolve the salt and sugar in 2 cups of boiling water. Put the mixture in the largest vessel you have — I use an oversized stockpot, but a large container or even a bucket will do. Add about a gallon of cold water and the turkey. Add more cold water if needed so that the turkey is just submerged. Refrigerate overnight. Preheat the oven to 140°F. Remove the turkey from the brine and rinse with cold water. Pat completely dry with paper towels. Rub all over with butter and sprinkle with a liberal amount of black pepper and bit of salt. Place breast-side down in a roasting pan and cook for 4 hours. Remove the turkey from the oven and raise the temperature to 425°F and turn on the convection if available (if not, raise the temperature to 450°F). Once the oven reaches temperature, flip the turkey so it's breast-side up and return it to the oven. Roast for half an hour, or until nicely browned and the turkey registers at least 165°F when tested with a thermometer in the thickest part of the thigh. Let it rest at least 30 minutes before slicing and serving.