



# SPATCHCOCKED TURKEY WITH LEMON AND THYME

## Ingredients

### *For the Brine*

2 gallons	Boiling Water
2 gallons	Ice Water
4 cups	Dark Brown Sugar
4 cups	Kosher Salt
20 sprigs	Thyme

### *For the Roasting*

2 medium	Onions, thickly sliced
1 stalk	Celery, roughly chopped
8 cloves	Garlic
½ cup	Butter, softened
2 Tbsp	Lemon Juice
1	Shallot, minced
2 Tbsp	Olive Oil
To taste	Freshly Ground Pepper
1 8-pound	Turkey, spatchcocked and brined

## Equipment

- Large vessel or turkey bag
- Chef's knife
- Mixing bowl
- Roasting pan

## Directions

### *For the Brine*

1. Remove neck and giblets from turkey. Rinse turkey. Place turkey, breast side down, on a cutting board. Using kitchen shears, make a lengthwise cut down one side of the backbone, starting from the neck end. Repeat on the other side of the backbone. Remove backbone. Turn turkey, cut side down. Flatten turkey as much as possible with your hands. Remove wingtips. Using kitchen shears or a large sharp knife, carefully cut through the entire breastbone, creating two equal halves. You can use giblets, neck, backbone, and stock to make stock.
2. Place the brown sugar, kosher salt & thyme into the boiling water and stir until the sugar and salt have dissolved. Add to the ice water (in a large vessel or 3 garbage bags inside of one another.) Add the turkey and refrigerate for 6 hours or overnight.
3. Remove the turkey from the brine and pat dry with kitchen or paper towels.



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### *To Roast*

1. Preheat the oven to 375°.
2. In a bowl, combine butter, lemon juice, shallot, olive oil, and pepper.
3. Massage the brined turkey with the butter mixture, making sure to get some under the skin. Place turkey halves, skin sides up, on top of the onions and celery in a roasting pan.
4. Roast, uncovered, for 1-1/2 to 2 hours or until the thermometer registers 175°F. (The juices should run clear and drumsticks should move easily in their sockets.) Remove from oven. Cover turkey halves with foil; let stand for 15 minutes before carving.