

Dry Brined Roasted Turkey with Chili Glaze

Servings: 12

Calories per serving: 410

Ingredients:

For the Turkey:

- 1 (10-pound) frozen turkey

For the Brine:

- 5 teaspoons salt
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1 teaspoon cumin

For Cooking:

- 4 to 5 parsley sprigs
- 1/2 small onion, peeled
- 1 celery stalk with leaves, halved
- 1 cup unsalted butter, melted (divided)

For the Chili Glaze:

- 4 guajillo chili pods, dried, stemmed, and seeded
- 4 chili de árbol pods, dried, stemmed
- 1/4 small onion, peeled
- 3 garlic cloves
- 3 cloves
- 1 teaspoon ground cumin
- 1 teaspoon oregano
- 1 teaspoon cider vinegar
- 1/2 cup honey
- Salt and black pepper to taste

Instructions:

Brining the Turkey:

1. Day 1 (Brining)

Mix the salt, garlic powder, black pepper, and cumin. Generously rub the mixture over both sides of the frozen turkey. For a thawed turkey, rub extra salt on the breast and inside

the thighs, and salt the cavity. Place the turkey in a large bag inside a pan, remove all air, tie it, and refrigerate.

2. **Day 2**

Remove the turkey from the refrigerator and rub both sides again without removing the bag.

3. **Day 3**

Repeat the rubbing process and leave the turkey breast side down. That evening, remove the turkey from the bag, dry thoroughly with paper towels, and place it on a rack inside a roasting pan. Leave the turkey uncovered in the refrigerator to dry out the skin.

4. **Day 4 (Cooking the Turkey):**

- **Preheat the oven** to 400°F (200°C). Remove the turkey from the refrigerator and pat it dry with paper towels. Allow the turkey to come to room temperature for about 1 hour.
- **Fill the cavity** with parsley, onion, and celery. Tie the legs with kitchen twine if needed. Brush the front with 1/4 cup of melted butter, then flip and brush the back with another 1/4 cup of melted butter.
- Place the turkey **breast side down** in the hot oven and roast for 45 minutes, uncovered.
- **Reduce the heat** to 325°F (160°C). Carefully flip the turkey using clean kitchen towels, ensuring you do not burn yourself. Return to the oven for another 45 minutes.
- Brush the turkey with the remaining butter and continue roasting for an additional 30 minutes.
- **Prepare the glaze** (recipe below). Brush a generous amount of glaze onto the turkey, cover the pan, and cook for another 30 minutes. Baste with pan juices, adding a thin layer of glaze. Insert a meat thermometer into the thigh near the bone. The turkey is done when it reaches 170°F (76°C).
- If needed, return the turkey to the oven for another 20 minutes, monitoring the skin to prevent burning. If the glaze starts to burn, cover the pan with foil.
- Once done, turn off the oven, cover the roasting pan, and leave the turkey in the oven with the door ajar for 20 minutes to let the juices settle before carving.

For the Chili Glaze:

1. Heat a dry skillet over medium heat and char the chili pods. Transfer them to a bowl, cover with boiling water, and weigh them down with a small plate. Let them soak for 30 minutes.
2. Place the soaked chilies in a blender with onion, garlic, 1 cup of the soaking liquid, cloves, cumin, and oregano. Blend until smooth.
3. Strain the mixture into a small pot. Add the cider vinegar, honey, salt, and pepper. Simmer for 15-20 minutes until the sauce thickens and reduces.

4. Continue simmering after applying it to the turkey until the glaze reaches a marmalade consistency.

Nutritional Information (per serving):

- **Calories:** 410
- **Fat:** 27g
 - **Saturated Fat:** 12g
- **Protein:** 37g
- **Carbohydrates:** 10g
 - **Fiber:** 2g
 - **Sugar:** 7g
- **Sodium:** 950mg
- **Cholesterol:** 150mg