

Citrus and Peppercorn Dry Brine

2 tbs. black peppercorns
1 tbs. pink peppercorns
2 tsp. white peppercorns
2 tsp. coriander seeds
6 bay leaves
½ cup kosher salt
2 tbs. light brown sugar
¼ cup lemon zest
2 tbs. orange zest



<https://pineapplehouserules.com/>

Toast black, pink, and white peppercorns and bay leaves in a skillet until fragrant. Let cool, then crush in a bag using a rolling pin or heavy skillet. Mix with salt, sugar, lemon zest, and orange zest.*

Rub dry brine all over turkey; chill uncovered, 6–7 hours.

*DO AHEAD: Dry brine can be made 3 days ahead. Cover and chill.

Turkey, Filling, & Gravy

12–14 lb. turkey, giblets and neck discarded
1 yellow onion, quartered
1 head of garlic, halved through the equator
1 bunch herbs (rosemary, thyme, sage)
¼ cup unsalted butter (1/2 stick), room temperature
2 cups chicken stock
All-purpose flour

Preheat oven to 425. Rinse turkey under cold water and pat dry. Place breast side up on a rack set inside a large roasting pan or Dutch oven. Stuff turkey with onion, garlic, and herbs.

Gently loosen the skin from the neck of the turkey, and rub butter under the skin all over. Tie the legs together with kitchen twine, pour stock into pan, cover, and roast turkey 30 minutes. Reduce oven temp to 325 and roast turkey for about 2½ – 3 hours (until a thermometer inserted into the thick part of the thigh registers 165). Be sure to baste turkey with juices every 30 minutes, and add more stock as needed.

Transfer turkey to a platter and tent with foil. Allow to rest at least 30 minutes before carving.

Meanwhile, make the gravy:

Place the roasting pan or Dutch oven on the stove over medium heat. Sprinkle flour, ¼ cup at a time, into the juices in the pan. Stir with a whisk until no lumps remain, and add ¼ cup flour every few minutes until desired thickness is achieved. Taste and add salt and pepper as needed.