

Thanksgiving Turkey

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 (zest of about 4 small lemons)
2 tbs. orange zest (zest of 1 large navel orange)



<https://pineapplehouserules.com/>

Toast black, pink, and white peppercorns, coriander seeds, and bay leaves in a skillet over medium-high heat until fragrant (about 2 minutes). Let cool, then crush in a bag using a rolling pin or heavy skillet (or grind in a spice grinder). 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, and Gravy

12-14 lb. turkey, giblets and neck discarded
1 yellow onion, cut into 2" chunks
1 head of garlic, halved through the equator
6 sprigs each of fresh rosemary, thyme, and sage
½ cup unsalted butter (1 stick), room temperature
4 cups (1 quart) chicken stock
½ cup all-purpose flour
¼ tsp. freshly ground black pepper

Preheat oven to 425. Rinse the brine off the turkey under cold water and pat dry with paper towel. 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 turkey. Rub butter under the skin and all over the outside of the turkey as well. Tie the legs together with kitchen twine, pour stock around the turkey into the pan, cover, and roast turkey 30 minutes. Reduce oven temp to 300 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.

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

While the turkey rests, make the gravy:

Place the roasting pan or Dutch oven on the stove over medium-high heat. Sprinkle flour, ¼ cup a time, into the juices in the pan. Stir with a whisk until no lumps remain, and add remaining ¼ cup flour and ¼ tsp. freshly ground black pepper.