
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

ROSEMARY ROASTED TURKEY

FOR THE BRINE

- 1** each turkey (20 to 22 pounds)
- 5** gallons ice water
- 2** lbs. kosher salt
- 8** ounces creole seasoning

FOR THE TURKEY

- 4** ounces butter, melted
- 2** ounces kosher salt
- 2** ounces cracked black pepper
- 1** cup white onions, chopped
- 6** cloves garlic, chopped
- 1/2** cup celery, chopped
- 1** ounce sage, chopped
- 1** ounce thyme, chopped
- 1** ounce parsley, chopped
- 2** ounces rosemary, chopped



Servings/Yield

8 servings

Method

FOR THE BRINE

1. In a large cooler, mix ice water, kosher salt and creole seasoning together.
2. Submerge turkey in brine for 12 - 24 hours before cooking.
3. Before preparing the turkey, drain all excess water.

FOR THE TURKEY

1. Preheat oven to 450 degrees Fahrenheit.
2. Using a pastry brush, coat turkey, inside and out, with the melted butter.
3. Season turkey very heavily and evenly with kosher salt and pepper inside and out.
4. Fill the cavity of the turkey with onions, garlic, celery, and herbs.
5. Place turkey in a roasting pan on a raised grate or screen so the turkey is 1" to 2" off the bottom of the roasting pan.
6. Place turkey into the preheated oven.

NOTE: The reason for the high oven temperature is to

rapidly brown and crisp the skin of the bird. This will seal in all of the natural juices and keep the meat moist.

As the turkey browns, the natural fat will begin to pool under the grate. This mix of butter and fat will be used as a basting liquid for the rest of the cooking time.

7. Once the turkey starts to brown, reduce the oven temperature to 350 degrees.

8. At this point, CAREFULLY tip the pan and allow the butter and juices to pool on the side of the roasting pan closest to you. Using a metal ladle, collect the juices and baste the bird. In order to properly baste, as much of the butter and fat as possible should be collected with the ladle and poured over the skin surface of the turkey. It may take 3 or 4 ladles to fully coat the bird. The most important part is to make sure that all of the skin surface is shiny from basting. Bast every 30 to 45 minutes.

9. Allow the turkey to cook at 350 degrees until the turkey is 160 degrees between the leg and thigh.

10. The turkey will be done when a meat thermometer inserted into the thigh reads 160 degrees. Let the turkey rest for 10 minutes before carving.

Notes

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Remove turkey and turkey roasting pan from plastic bag.
2. Add 4 cups of water to the roasting pan.
3. Cover with aluminum foil.
4. Place turkey in 350 degree oven.
5. Reheat for 40 minutes, remove foil and continue to roast at 350 degrees, until skin starts to crisp.
6. Using a meat thermometer, insert thermometer into thigh. Internal temperature should be 160 degrees.
(Do not overcook)
7. Remove turkey from oven. Let rest for 10 minutes before carving.