

Pomegranate Roasted Turkey

Dry Brine

12-14 lb turkey

¼ C Kosher Salt (Diamond Crystal)
2 tbs brown sugar
1 tbs fresh cracked pepper
2 tsp Harissa spice or paprika
2 tsp Mild Aleppo pepper (or ¼ tsp Cayenne)
1 tsp paprika
2-3 tsp onion powder
2-3 tsp garlic powder
Olive Oil – set aside

Turkey Glaze

1/3 C brown sugar
1/3 C pomegranate molasses
1/3 C red wine vinegar
1 tsp kosher salt or sea salt
3-4 cloves garlic, bruised
1 tsp each: thyme, sage, oregano (or 1-2 sprigs each fresh)
1 bay leaf
1 tsp whole peppercorns
2 tsp Worcestershire
1-2 strips lemon zest
3 tbs olive oil

Special Equipment: roasting rack, sheet pan, basting brush

Pomegranate Roasted Chicken

Dry brine

4-5 lb Chicken

2 tbs kosher salt (Diamond Crystal)
2 tsp brown sugar
1 tsp fresh cracked pepper
1 tsp Harissa
1 tsp Aleppo pepper
½ tsp paprika
1 tsp onion powder
1 tsp garlic powder
Olive Oil – set aside

Chicken Glaze

2 tbs brown sugar
2 tbs pomegranate molasses
2 tbs red wine vinegar
¼ tsp kosher salt or sea salt
1 clove garlic, bruised
¼ tsp each: thyme, sage, oregano
1 bay leaf
6 peppercorns
1 tsp Worcestershire
¼ tsp lemon zest
2 tsp olive oil

Special equipment: roasting rack, sheet pan, twine, basting brush

Turkey Roasting Method

Prep

Step 1: Ask your butcher to segment your turkey, leaving the whole breast intact and back bone removed. It will be cut into five pieces: breast, legs, and wings. Before you start brining, make sure turkey is thoroughly patted dry with paper towels all over and inside breast cavity.

Step 2: Mix all dry brine ingredients together, leaving the olive oil set aside

Step 3: Place turkey pieces, skin side up, on a wire rack set inside a rimmed baking sheet. Sprinkle dry brine mix generously all over turkey pieces, rubbing all over skin and patting it on to turkey. (you may be left with extra brine mix)

Step 4: Chill turkey uncovered for 24-48 hours. (you can flip the turkey breast upside down half way through brining if you'd like to)

Glazing/Roasting

Step 5: Remove turkey from rack and rinse the sheet and rack to remove any accumulated liquids from the turkey. Dry the baking sheet and line with foil to make for easier clean up. Place turkey pieces back on to rack skin side up and rest at room temperature for 1-2 hours to decrease cooking time. Rub turkey all over with olive oil, using about 1 tsp at a time, until all pieces are lightly but evenly coated with oil. Optional - Sprinkle some left over brine onto turkey pieces.

Step 6: While turkey is resting, make the glaze. In a small saucepan on medium heat, cook all glaze ingredients until sugar is dissolved and mixture is thick enough to coat the back of a spoon. Stir regularly. Glaze should be syrupy and ready in about 10-15 minutes. Remove from heat.

Step 7: Preheat oven to 425F with rack in the middle of the oven. Add ½ Cup turkey stock or water to bottom of sheet pan. Roast turkey 20-25 minutes, rotating baking sheet halfway through until turkey is light golden brown. Reduce temperature to 300F and continue to roast the turkey adding ½ c of liquid to the bottom of the baking sheet as liquid evaporates and basting with the glaze about every 20 minutes. Roast turkey until thickest part of breast registers 150F and thickest part of thighs reads 165F. Total cooking time will be 1-1.5 hours. The skin will be deep golden caramel and shiny.

Step 8: transfer turkey to a cutting board and rest, loosely tented with foil, 30-45 minutes, before carving

Chicken Roasting Method

Prep

Step 1: Before you start brining, make sure the chicken is thoroughly patted dry with paper towels all over and inside breast cavity.

Step 2: Mix all dry brine ingredients together, leaving the olive oil set aside

Step 3: Place chicken, breast side up, on a wire rack set inside a rimmed baking sheet. Sprinkle dry brine mix generously all over chicken, inside the cavity, rubbing brine all over skin and patting it on so it can adhere to the chicken. (you may be left with extra brine mix)

Step 4: Chill chicken uncovered for 6-24 hours

Glazing/Roasting

Step 5: Remove chicken from rack and rinse the sheet and rack to remove any accumulated liquids from the chicken. Dry the baking sheet and line with foil to make for easier clean up. Place chicken back on to rack breast side up and rest at room temperature for 30-45 min to decrease cooking time and cook evenly. Rub chicken all over with olive oil, 1 tsp at a time, coating chicken evenly. Sprinkle extra brine all over, if needed. Tie the legs with twine and tuck the wings underneath the breast or cap them off with foil.

Step 6: While chicken is resting, make the glaze. In a small saucepan on medium heat, cook all glaze ingredients until sugar is dissolved and mixture is thick enough to coat the back of a spoon. Stir regularly. Glaze should be syrupy and ready in about 10 minutes. Remove from heat and set aside.

Step 7: Preheat oven to 425F with rack in the middle of the oven. Add ½ Cup chicken stock or water to bottom of sheet pan. Roast chicken about 20 minutes, rotating baking sheet halfway through until chicken is light golden brown. Reduce temperature to 275F and continue to roast the chicken adding ½ c of liquid to the bottom of the baking sheet as liquid evaporates and basting with the glaze about every 20-30 minutes. Roast chicken until thickest part of thighs reads 165F. Total cooking time will be 1.5-2 hours. The skin will be deep golden caramel, crispy and shiny.

Step 8: transfer chicken to a cutting board and rest, loosely tented with foil, 20-30 minutes, before carving. Remove twine and foil on wing tips. Carve and serve.