

Roast Spatchcocked Turkey



Serves 8 to 10

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon coarse salt
- 1 teaspoon freshly ground pepper
- 1 whole fresh turkey (about 12 pounds)

Directions

Preheat oven to 450 degrees. Stir together oil, salt, and pepper in a small bowl.

Rinse inside and outside of turkey; pat dry with paper towels. Spatchcock turkey. Transfer to a rimmed baking sheet, breast side up. Let stand for 30 minutes.

Brush or rub turkey all over with oil mixture. Roast, rotating sheet halfway through and basting twice, until an instant-read thermometer inserted into the thickest part of the thigh reaches 165 degrees, about 1

hour and 10 minutes (approximately 6 mins a pound). Let stand for 20 minutes before carving.

Source: <http://www.marthastewart.com/recipe/roast-spatchcocked-turkey>

Step 1: Cut Out the Backbone

Start with the turkey breast-side down. Use poultry shears to cut along both sides of the backbone, beginning at the tail end. If you hit a tough spot, try cutting with just the tip of the shears.



Step 2: Open the Turkey

Set aside backbone (and giblets) for stock. Take hold of both newly cut edges, and open the turkey. Remove any large pieces of fat. Turn the turkey breast-side up.



Step 3: Break the Breastbone

Place your hand on one side of the breast, close to the breastbone, and push down firmly until you hear a crack. Repeat on the other side. (For better leverage as you work, stand on a step stool.)



Step 4: Flatten the Turkey

Pull the thighs outward so the turkey lies flat, with the wings facing inward. Tuck the wing tips under to secure.



Step 5: Brush with Oil and Roast

Place the turkey on a rimmed baking sheet. Let stand for 30 minutes. Use a basting brush to apply oil mixture. To roast turkey, follow the recipe's instructions.

