

## "Dry Brine Turkey"

### ingredients:

- Dry Brine
- 3 tablespoons kosher salt (1 tablespoon for each 5 pounds of turkey)
- Herbs, optional (I used rosemary, thyme and bay leaves)
- 4-8 tablespoons melted butter, to baste

### directions:

- Rinse and dry turkey. In a food processor, process salt plus about a tablespoon of any herbs you'd like to use (rosemary, thyme, bay).
- Lightly salt the inside of the turkey, then sprinkle the breast side with a bit more than a tablespoon of the herbed salt, and each side with a bit less than a tablespoon of salt. Place the turkey in an oven bag and remove the air before closing it with a twist tie.
- Place on a rimmed baking sheet. Refrigerate for 3 days, starting breast side up, rubbing the skin through the bag once a day. Flip on day 3, then remove from the bag to let skin dry 8 hours before roasting.
- Let sit at room temperature for one hour before roasting.

Recipe courtesy [Epicurious](#)