

## Dry Brined Orange Rosemary Roasted Turkey

**Prep time**

15 mins

**Cook time**

2 hours 30 mins

**Total time**

2 hours 45 mins

Dry Brined Orange Rosemary Roasted Turkey is the easy way to brine your turkey with no messy liquid! Roast it to perfection for a juicy, flavorful turkey with the crispiest skin ever.

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Serves: At least 10-12 servings

### Ingredients

- (1) [Diestel Organic Young Turkey](#), 10-12 lbs.
- 2 tablespoons kosher salt
- 2 tablespoons extra virgin olive oil
- 1 tablespoon chopped fresh rosemary, plus two large sprigs, divided
- 2 tablespoons fresh orange juice
- 1 tablespoon orange zest
- 1 teaspoon smoked paprika
- ½ teaspoon freshly ground black pepper
- 1 small onion, peeled and quartered
- (1) small navel orange or two clementines, quartered
- 4 small cloves garlic, smashed and peeled
- kitchen twine, for trussing



### Instructions

**Dry brine the turkey:**

1. -3 days prior to cooking, pat the turkey dry with paper towels and place on a rimmed baking sheet. Sprinkle evenly with the kosher salt on the outside and inside the cavity and refrigerate uncovered until 2 hours before ready to cook.
2. When you're ready to cook the turkey, remove it from the refrigerator and let stand for 2 hours at room temperature.
3. Preheat the oven to 350 degrees.
4. Place the olive oil, chopped rosemary, orange juice, zest, smoked paprika, and black pepper in a small bowl and whisk until combined. Coat the outside of the turkey with the olive oil mixture evenly.
5. Place the onion, orange, garlic cloves, and remaining 2 sprigs of rosemary inside the cavity of the turkey. Truss the turkey legs using the kitchen twine, and tuck the wing tips underneath the turkey.
6. Place the turkey in the oven and cook for 2 - 2½ hours, or until a thermometer inserted into the thickest part of the thigh registers 165 degrees.
7. Let the turkey stand for 20 minutes covered loosely with foil, then place on a cutting board. Carve and enjoy!

### Notes

The skin will look dried out after dry brining which is normal -- that's what makes the skin so crispy. If using a frozen turkey, make sure to thaw completely before dry brining.  
Recipe by Flavor the Moments.

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