

Ingredients

8 Servings

DRY BRINE

- 6 tablespoons kosher salt
- 4 tablespoons black peppercorns, medium ground
- 1 tablespoon granulated sugar
- 1 tablespoon paprika
- 1 12–14-pound turkey

CONFIT LEGS

- 1 head of garlic, cut in half crosswise
- 2 sprigs rosemary
- Olive oil (for cooking; 5–7 cups)

BREAST AND ASSEMBLY

- ½ cup (packed) light brown sugar
- ½ cup bourbon
- 2 tablespoons soy sauce
- 2 tablespoons unsalted butter
- 1 teaspoon paprika

Preparation

DRY BRINE

Meanwhile, bring brown sugar, bourbon, soy sauce, butter, and paprika to a simmer in a small saucepan over medium heat, stirring occasionally, until reduced by about half and thick enough to coat a spoon but not syrupy, 6–8 minutes. Reduce heat to very low and keep glaze warm until ready to use.

Step 6

Reduce oven temperature to 325° and roast turkey until an instant-read thermometer inserted into the thickest part of breast registers 100°–110°. Then roast, basting every 10 minutes or so, making sure to lightly coat the entire breast each time (but save some glaze for the legs) and rotating baking sheet occasionally, until thermometer registers 150°, 60–75 minutes total after reducing oven temperature to 325°. Transfer breast to a cutting board and let rest at least 30 minutes before carving.

Step 7

Increase oven temperature back to 425°. Remove turkey legs from oil, wiping off excess, and place on a clean rimmed baking sheet; discard or chill cooking oil (skim off juices and use them in gravy; use oil for cassoulet or another confit).

Step 8

Carefully move a rack to upper third of oven and roast legs until skin is golden brown and fat is rendered, 15–20 minutes. Then roast, basting every 3 minutes or so with remaining glaze, until legs are well coated, 10–12 minutes. Arrange on a platter with sliced breast for serving.

Nutrition Per Serving

Calories (kcal) 910 Fat (g) 44 Saturated Fat (g) 11 Cholesterol (mg) 395 Carbohydrates (g) 11 Dietary Fiber (g) 0 Total Sugars (g) 9 Protein (g) 105 Sodium (mg) 750

