

THANKSGIVING ROAST TURKEY

Recipe by Chef Mark Dommen – Hestan Napa

This Thanksgiving, savor Michelin-starred Chef Mark Dommen's roast turkey — delicately brined with lemon and herbs, enriched with savory herb butter, and roasted to golden perfection in a Hestan roaster. Paired with our award-winning Hestan Cabernet, it's a timeless centerpiece for an extraordinary holiday gathering.

Ingredients

1 turkey (12-18 pounds)
 1 recipe lemon herb brine,
 (recipe to follow)
 1 recipe herb butter,
 (recipe to follow)
 1 bunch fresh thyme
 1 bunch fresh rosemary
 1 bunch fresh sage
 Sea salt
 Fresh ground black pepper



Preparation

1. Two days before roasting the turkey, make the brine and brine the turkey for 18-24 hours. I like to use a brining bag or a five-gallon bucket. The five-gallon bucket can be difficult to fit into your refrigerator.
2. One day before roasting the turkey, remove the turkey from the brine and allow to sit overnight in the refrigerator uncovered. This helps dry out the skin so the turkey skin can get nice and crispy while roasting.
3. Take the herb butter out of the refrigerator and allow to come to room temperature.
4. Preheat the oven to 325° and adjust the oven racks so that the turkey will fit.
5. Use your hands to create a pocket between the skin and breast meat. Divide the herb butter into two equal

amounts and place the herb butter into the pockets between the skin and breast meat. Half the amount of butter on one breast and the other half on the other breast massaging the butter to create an even layer underneath the skin. Place the thyme, rosemary and sage into the cavity of the turkey and truss the turkey with butchers twine to help keep its shape. Season the outside of the turkey with sea salt and fresh ground pepper. Salt not only adds flavor but also helps to draw the moisture out of the skin so that you get a nice crispy skin while roasting.

6. Place the turkey breast side up on a roasting rack inside a roasting pan and place it in the preheated oven.
7. Roast the turkey for about 14 minutes per pound. Rotate the pan every hour for even cooking and browning. For a 15-pound turkey, it will take 3 ½ hours.

**** Recipe continued on next page ****

Pair It with:



Thomas Rivers Brown Cabernet

Extraordinarily rich and deeply hued, this Thomas Rivers Brown Cabernet opens with alluring aromas of sweet cassis, ripe black cherries, and a whisper of leather. The palate is layered and expressive, showcasing blackberries, blueberries, and mulled spices that gradually evolve into notes of mocha, vanilla, and cola. A broad, powerful mouthfeel is supported by velvety yet structured tannins, culminating in a long, polished finish.

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8. When the turkey is about the color you want, tent it with foil and roast until an internal thermometer inserted into a few areas like the breast and thighs reads 150°F. It's recommended to cook poultry to 165°F but I like to turn off the oven and let the turkey rest for a minimum of 30-45 minutes with

the oven door cracked open. While it rests the internal temperature will gain another 10-15 degrees. As a visual cue, you want to roast the turkey until the juices run clear from the thigh after piercing it with the thermometer. After resting the turkey is ready to carve and serve.

LEMON-HERB BRINE

Ingredients

1 quart water
3.5 ounces salt
fresh herbs, fresh rosemary, thyme
1 head garlic, cut in half
2 lemons halved
3 bay leaves
2 teaspoons black peppercorns,
cracked beneath a saute pan
1 quart ice water

Preparation

1. Combine all the above in a small pan and bring to a boil over high heat. Cover and remove from the heat and let sit for ten minutes.
2. Put the ice water in a bowl and combine with the herb brine. Stir until the ice is dissolved.

HERB BUTTER

Ingredients

½ pound butter
1 teaspoon fine sea salt
1 tablespoon coarse ground pepper
2 anchovy filets
2 cloves garlic, smashed
1 lemon, zested
¼ cup parsley leaves, chopped
¼ cup sage leaves, chopped
2 tablespoons fresh thyme leaves

Preparation

1. Place all the butter ingredients in a food processor and run until chopped nice and fine. Scrape down the sides and bottom of the bowl, then pulse a few more times until well combined.

TURKEY TIPS

- Buy an organic bird. Starting with the best raw product will increase your chances of success.
- Always brine the turkey, it adds so much additional flavor
- Don't roast a turkey with stuffing on the inside. Cook the stuffing separately in a casserole dish. Roasting a turkey with stuffing increases the cooking time because you have to make sure the stuffing comes up to temperature and during the additional cooking time the turkey itself gets overcooked. The key to a moist turkey is to not overcook it.
- If you are not comfortable turning off the oven when the turkey is at 150° internal temperature. Increase cooking time to your preferred doneness.



*Hestan Culinary Polished Clad
Stainless Steel Roaster*