Cocinanding • VISUAL KITCHEN INFOGUIDE • EDITORIALLY VALIDATED

Mexican | Main Courses

Mexican Guajillo-Ancho Adobo Roast Turkey

⏱ Prep: 40m | 🔥 Cook: 180m | ❄ Rest: 12.5h | ∑ Total: 970m | 🍽 10 servings



MISE EN PLACE / INGREDIENTS [12]

- [ ] **1 whole** Thawed whole young turkey (12 to 14 lbs), giblets and neck removed (Butterball or Jennie-O)
- [ ] **4 whole** Dried ancho chiles, stemmed, seeded, and deveined (adds raisin-chocolate depth) (El Guapo or Badia)
- [ ] **0.25 cup** Raw apple cider vinegar (Bragg)
- [ ] **1 whole** Medium white onion, thick-sliced (pan-charred on comal)
- [ ] **2.5 tbsp** Diamond Crystal kosher salt (halve to 1.25 tbsp if turkey is 8% pre-basted) (Diamond Crystal)
- [ ] **2.5 cups** Low-sodium chicken or turkey stock (for rehydrating chiles and pan gravy) (Swanson)
- [ ] **10 whole** Dried guajillo chiles, stemmed, seeded, and deveined (El Guapo or Badia)
- [ ] **1.5 cups** Freshly squeezed sweet navel orange juice
- [ ] **10 cloves** Whole unpeeled garlic cloves (pan-charred on comal, then peeled)
- [ ] **1.75 tbsp** Mexican oregano (1 tbsp), ground cumin (1 tsp), ground cloves (1/4 tsp), and Ceylon cinnamon (1/2 tsp) (Badia)
- [ ] **8 tbsp** Melted European-style unsalted butter (Kerrygold)
- [ ] **2 tbsp** Mild honey or grated piloncillo (balances dried chile tannins)

🛒 US SUPERMARKET BRAND GUIDE

Dried Guajillo & Ancho Chiles: El G… Instacart↗ Amazon↗
Pliable, leathery dried pods bend without shattering—giving mild, fruity brick-red warmth instead of dusty heat. • 📍 **Hispanic spice rack or produce dried-chile wall (Walmart, Kroger, H-E-B, Publix, Vallarta).**

Low-Sodium Chicken or Turkey S… Instacart↗ Amazon↗
Unsalted stock lets you reduce the red chile pan drippings into a glossy Thanksgiving adobo gravy without oversalting pre-basted turkeys. • 📍 **Soup & broth aisle.**

COOKING SEQUENCE & CHECKPOINTS

1 Toast, Soak & Blend the Red Chile Adobo — ⏱ 20 min

Heat a cast-iron comal over medium heat. Press seeded guajillo and ancho chiles flat for just 8 to 10 seconds per side until fragrant (never black), then soak them in 1.5 cups hot chicken stock for 12 minutes until soft. On the same comal, char unpeeled garlic cloves and thick onion slices for 6 minutes, peel the garlic, and blend everything smooth with soaked chiles, soaking liquid, orange juice, apple cider vinegar, oregano, cumin, cloves, cinnamon, honey, and kosher salt (halve salt if turkey is pre-basted).

✓ Checkpoint: Vibrant brick-red adobo puree with sweet-smoky aroma and zero bitterness.

2 Strain Smooth, Emulsify Butter & 12-Hour Marinate — ⏱ 12h (720m)

Press the blended sauce through a fine-mesh stainless steel strainer into a bowl, discarding tough skins. Reserve 1 cup of clean adobo in a sealed jar for gravy. Whisk warm melted butter into the remaining adobo. Pat the thawed turkey dry, loosen the skin over breast and thighs, rub generous adobo under and over the skin and inside the cavity, place on a rack in a roasting pan, cover loosely, and refrigerate for 12 hours.

✓ Checkpoint: Silky, seed-free red butter glaze thoroughly coating meat under and over the skin.

3 Temper Pan Bed & Foil Tent Setup — ⏱ 10 min

Preheat oven to 325°F (165°C) with rack in the lower third. Pour the remaining 1 cup chicken stock into the bottom of the roasting pan beneath the rack so drippings never scorch. Tie the drumsticks with kitchen twine, tuck wing tips under, and tent the turkey loosely with a domed sheet of aluminum foil so it does not touch the glazed breast skin.

✓ Checkpoint: Hydrated pan base and domed foil shield protecting the natural chile sugars.

4 Covered Roast & Uncovered Glaze Caramelization — ⏱ 3h (180m)

Roast loosely tented at 325°F (165°C) for 2 hours. Remove the foil, increase oven heat to 350°F (175°C), baste all over with the rich red pan juices, and roast uncovered for 45 to 60 minutes more until the glaze sets into a glossy mahogany lacquer and a digital thermometer reads 160°F–162°F in the deepest breast and 175°F–185°F in the inner thigh.

✓ Checkpoint: Glossy brick-red caramelized turkey skin and verified probe readings in breast and thigh.

5 30-Minute Rest & Velvety Adobo Pan Gravy — ⏱ 30 min

Transfer the turkey to a carving board and rest uncovered for 30 minutes until carryover heat brings the breast safely past ≥165°F (74°C). Skim excess surface fat from the roasting pan, pour the caramelized pan juices into a saucepan with the 1 cup reserved clean adobo, and simmer briskly for 5 minutes until glossy and velvety. Slice breast against the grain and spoon warm red adobo gravy over every plate.

✓ Checkpoint: Juicy ivory turkey slices crowned with glossy, smoky-sweet Mexican adobo gravy.

FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE IN THICKEST BREAST, INNER THIGH, AND WING JOINT

USDA Poultry & Marinade Safety (≥165°F / 74°C): Always separate 1 cup of clean strained adobo BEFORE raw turkey contact for your finishing gravy, and boil pan drippings briskly for 5 minutes. Verify with a calibrated instant-read thermometer that rested breast meat reaches ≥165°F (74°C).

MASTER DONENESS CHECKPOINT:

Glossy brick-red chile glaze with zero bitterness, juicy breast meat reaching ≥165°F (74°C) after carryover rest, and velvety red adobo pan gravy.

WHY IT WORKS:

Flash-Toasting Chiles Without Bitterness: Pressing guajillo and ancho pods on a warm comal for just 8 to 10 seconds per side awakens smoky fruit oils without scorching delicate chile sugars, preventing the

TROUBLESHOOTING:

Red adobo sauce tastes slightly bitter: Deseed thoroughly, toast only 8–10 seconds per side until fragrant (never smoking black), and balance tannins with 2 tbsp honey and fresh orange juice.

Interactive cooking mode, timers, and video guide at:
https://cocinanding.com/recipes/pavo-adobado-mexicano-horno

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