Cocinanding • VISUAL KITCHEN INFOGUIDE • EDITORIALLY VALIDATED

American | Main Courses

Crispy Juicy Spatchcock Thanksgiving Turkey with Herb Butter

⏱ Prep: 30m | 🔥 Cook: 85m | ❄ Rest: 12.5h | ∑ Total: 865m | 🍽 10 servings



MISE EN PLACE / INGREDIENTS [12]

- [ ] **1 whole** Thawed whole young turkey (12 to 14 lbs), giblets and neck removed (Butterball or Bell & Evans)
- [ ] **2.5 tbsp** Diamond Crystal kosher salt (halve if turkey label says pre-basted with 8% solution) (Diamond Crystal)
- [ ] **1.5 tsp** Aluminum-free baking powder (for blistered crispy skin) (Rumford)
- [ ] **2 tsp** Coarsely cracked black pepper
- [ ] **8 tbsp** Softened European-style unsalted butter (Kerrygold)
- [ ] **6 cloves** Fresh garlic cloves, finely grated
- [ ] **2 tbsp** Fresh rosemary leaves, finely minced
- [ ] **2 tbsp** Fresh sage leaves, finely minced
- [ ] **1 tbsp** Fresh thyme leaves
- [ ] **1 tbsp** Freshly grated lemon zest
- [ ] **2 whole** Large yellow onions, thick-sliced (for aromatic rack bed)
- [ ] **4 stalks** Celery stalks and carrots, roughly chopped (to prevent pan smoke)

🛒 US SUPERMARKET BRAND GUIDE

Whole Young Turkey (12–14 lb): B… Instacart↗ Amazon↗

A 12–14 lb turkey fits standard US 18×13–inch half-sheet pans once spatchcocked; if buying Butterball (pre-basted up to 8%), use half the kosher salt so the gravy and skin never turn overly salty. • 📍 **Refrigerated meat case or holiday freezer bunker (Walmart, Publix, Costco, Kroger, Whole Foods).**

Aluminum-Free Baking Powder: R… Instacart↗ Amazon↗

Raises skin pH to accelerate Maillard browning and creates microscopic steam blisters without any metallic aftertaste. • 📍 **Baking aisle (Walmart, Target, Kroger, Publix).**

COOKING SEQUENCE & CHECKPOINTS

1 Spatchcock & Flatten the Turkey — ⏱ 15 min

Place the thawed, patted-dry turkey breast-side down on a large cutting board. Using heavy-duty poultry shears, cut along both sides of the backbone to remove it completely. Flip the turkey breast-side up and press firmly with both palms on the center of the breastbone until you hear a crack and the bird lies completely flat.

✓ Checkpoint: Turkey lies flat on one horizontal plane with drumsticks tucked outward.

2 12-Hour Baking-Powder Dry Brine — ⏱ 12h (720m)

In a small mixing bowl, stir kosher salt (use half if bird is pre-basted), aluminum-free baking powder, and cracked black pepper. Sprinkle evenly over every surface of the skin and underside. Set the turkey uncovered on a wire rack over a rimmed half-sheet pan and refrigerate for 12 hours so the skin dries to a parchment-like sheen.

✓ Checkpoint: Taut, translucent, completely dry turkey skin ready to blister.

3 Herb Garlic Butter Under & Over Skin — ⏱ 10 min

Preheat oven to 425°F (220°C) with rack in the lower-middle position. Mash softened unsalted butter with grated garlic, rosemary, sage, thyme, and lemon zest. Gently loosen the breast and thigh skin with your fingers, rub two-thirds of the herb butter directly onto the meat under the skin, and brush the remaining melted third lightly over the top. Scatter onions, celery, carrots, and 1/2 cup water in the bottom of the sheet pan under the rack.

✓ Checkpoint: Herb butter evenly distributed beneath intact skin and aromatic bed underneath rack.

4 High-Heat Even Roast — ⏱ 1.4h (85m)

Roast at 425°F (220°C) for 80 to 85 minutes, rotating the sheet pan halfway through, until skin is deep mahogany-gold and an instant-read thermometer inserted into the thickest part of the breast registers 160°F–162°F (carrying over to ≥165°F) and the deepest thigh joint hits 175°F–185°F (79°C–85°C).

✓ Checkpoint: Blistered amber skin and verified internal probe temperatures in both breast and thigh.

5 Uncovered Carryover Rest & Carve — ⏱ 30 min

Transfer the turkey on its wire rack to a carving board and rest uncovered for 30 minutes so carryover heat brings the breast safely past ≥165°F (74°C) while muscle fibers reabsorb juices. Separate legs and thighs at the joints, slice each breast lobe off the bone, and cut crosswise against the grain so every slice gets crispy skin.

✓ Checkpoint: Glistening juicy slices with crisp crackling skin on every piece.

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

USDA Poultry Safety Minimum (≥165°F / 74°C) & Thawing Rules: Never thaw turkey on the counter or wash raw poultry in the sink. Thaw in a ≤40°F refrigerator (24 hours per 4–5 lbs). Pull spatchcocked breast at 160°F–162°F only when verifying with a calibrated thermometer that carryover rest reaches and holds ≥165°F (74°C), while dark thigh meat reaches 175°F–185°F.

MASTER DONENESS CHECKPOINT:

Shatteringly crisp golden-mahogany skin, juicy breast meat reaching ≥165°F (74°C) after carryover rest, and tender thighs at 175°F–185°F (79°C–85°C).

WHY IT WORKS:

Spatchcock Geometry Eliminates Dry Breast Meat: Snipping out the backbone and pressing the breastbone flat places the slower-cooking thighs on the outer perimeter where oven airflow is hottest while shielding the lean breast in the center—cutting roast time from 3.5 hours down to ~85 minutes.

⚠ TROUBLESHOOTING:

White breast meat turns chalky and dry before thighs finish cooking: Discard factory pop-up timers, spatchcock the bird flat, and verify temperatures with a digital instant-read probe in the deepest breast (pulling at 160°F so carryover reaches ≥165°F USDA).

Interactive cooking mode, timers, and video guide at:
https://cocinanding.com/recipes/pavo-jugoso-spatchcock-thanksgiving

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