



PEACE & GRATITUDE

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SPATCHCOCK TURKEY

Spatchcock Turkey

STEPS

Prepare the turkey: Place the whole turkey, neck and giblets removed, breast side down, on a cutting board. Pat dry the turkey with paper towels. Removing the moisture will prevent the turkey from slipping when you start cutting. Using a sharp kitchen shears, cut along both sides of the backbone to remove the backbone. Set aside the backbone for stock. Once the backbone has been removed, use a chef's knife to make small incision down the bone in the center of the breast. Turn the turkey on the cutting board, skin/breasts side up. Press down on the breastbone to flatten-you should hear it crack as you do this.

Follow next steps.



WET BRINE INGREDIENTS

- 1 qt apple juice or apple cider
- 2 gallons water
- 2 cup brown sugar
- 1 cup kosher Salt
- 2 oranges, sliced
- 3 shallots, rough chopped
- Fresh Thyme
- 2 tablespoons fennel seeds
- 3 tablespoons peppercorns

Combine all ingredients in a large container. Placed thawed out turkey in the brine. Cover. Brine for 12 to 24 hours.

COMPOUND BUTTER INGREDIENTS

- ½ cup minced garlic
- ¼ cup chopped parsley
- ¼ cup chopped chives
- 1 lb. unsalted butter, softened

Mix all ingredients in a bowl. Rub the compound butter under the skin of the turkey. Tuck the wing tips behind the breast. Let the turkey sit at room temperature for 45 minutes. Pour 1 cup of stock or water in the bottom of the pan.

WET BRINE INGREDIENTS

- 1 cup of brown sugar
- ½ cup of kosher salt
- 3 tablespoons cracked black peppercorns

Place the turkey on a baking pan. Line the pan with foil for ease of cleaning later. Place a roasting wire rack on the pan and place the butterflied turkey on it. Pat dry the turkey. Rub dry brine all over turkey. Rub the dry brine mixture all over the cavity and skin. Refrigerate for 16 to 24 hours, uncovered.

ROAST THE TURKEY

in a pre-heated oven at 425 degrees F until the internal temperature registers 165 degrees F. My turkey was 23 lbs., and it took 2.5 hours to roast. If you are using a 10-14 lb. turkey, it should cook in 1.5 hours. Let the turkey rest for 30 minutes before carving.





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CHERRY PIE

BASIC PIE DOUGH (Pate Brisée)

- 1.5 cups AP flour
- 1 teaspoon salt
- 2 teaspoons sugar
- 2 sticks of unsalted butter, well chilled, cut into small cubes
- ¼ cup of iced water

Using a food processor, combine flour, salt, and sugar in the food processor bowl. Add the butter and process until mixture has tiny pea size texture, about 10 to 12 seconds. Add 1 tablespoon at a time of cold water while the processor is running. Pulse the dough until it holds together. Do not over process. Squeeze a small amount and if it hold together you are done. If it's crumbly, add another tablespoon of iced water and pulse.

Divide the dough in half and form two equal size balls. Flatten each ball and form a disc. Wrap the discs separately in plastic wrap and refrigerate to chill for at least 1 hour.

CHERRY PIE FILLING

*pre-heat the oven to 375 degrees F.

- 3 pounds frozen cherries, thawed (use fresh cherries in the summer when it's in season)
- if using fresh cherries, you will need about 2 lbs., pitted cherries
- 1 cup of granulated sugar
- ¾ cup of cornstarch (about ½ cup if using fresh cherries)
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 tablespoons cold/chilled unsalted butter, cut into small cubes

- Extra Ap flour for the work surface
- 1 egg, beaten with 1 tablespoons of water for egg wash
- ¼ cup sugar in the raw for the crust before baking

Combine the cherries, sugar, cornstarch, vanilla, and lemon juice in a bowl. Using a plastic spatula, lightly mix until incorporated.

Roll out one of the doughs to 1/8 inch thickness on a lightly floured surface. Place the rolled dough on a 9-inch pie plate, fitting it nicely, leaving about 1 inch overhang. Pour filling in and dot with the chilled butter cubes. Place in the refrigerator.

Roll out the other disc of the dough to 1/8 inch thickness on a lightly floured surface. Using a small cookie cutter, cut out 5 or 6 holes on the dough. This will serve as vents for the pie.





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CHERRY PIE CONTINUED

CHERRY PIE FILLING CONTINUED

Place the dough on top of the chilled pie. Trim the edges of the dough with kitchen shears or paring knife and press the edges together to seal. Fold the edges under and crimp the edges of the dough.

Brush the pie with egg wash and sprinkle raw sugar all over it. Place the pie in the freezer for 20 minutes before baking.

Place the pie on a baking sheet and bake in the middle rack until pie filling is bubbling in the center and crust is golden, about 1 ½ hours. Cool the pie for at least 6 hours before serving. Serve with whipped cream or vanilla ice cream.



CHEF TIPS

THE KEY TO A FLAKY CRUST IS COLD DOUGH

Make sure that the butter being used to make the dough stays cold/chilled during the process. Chill the dough before rolling. Chilling the pie before baking will prevent the filling from sinking down as it bakes.

BE PATIENT

When that sugary buttery aroma starts calling your name, resist the temptation to respond. Cool the pie completely to guarantee firm filling and mess free slices. This could take six hours or longer.

BE GENEROUS

Share the pie with someone who could use some cheer and light in their life.

