



Grilled Spatchcock Turkey

Makes: 10-12 servings

Prep Time: 30 minutes Cook Time: 2 hours

Total Time: 3 hours plus chill time 12 hours

Ingredients

- 1 (14- to 16-pound) fresh or thawed frozen whole turkey, patted dry using paper towels, giblets and neck removed
- 1 cup (8 ounces) unsalted butter, melted, plus more for serving
- 3 tbsp kosher salt
- 1 tbsp black pepper
- 2 tsp finely chopped fresh sage
- 2 tsp finely chopped fresh rosemary
- 2 tsp finely chopped fresh thyme
- 2 tsp finely chopped chives
- Flaky sea salt
- Fresh sage leaves, fresh rosemary sprigs, fresh thyme sprigs

Instructions

Place turkey on a cutting board, breast side down. Using sharp kitchen shears, cut along 1 side of backbone; cut along opposite side. Remove and discard backbone. Flip turkey, breast side up; firmly press down on breast bone until turkey flattens. Place turkey, breast side down, on a wire rack placed inside a large rimmed baking sheet.

Stir together melted butter, kosher salt, pepper, sage, rosemary, thyme, and chives in a small bowl until combined. Rub about 2 tablespoons butter mixture over inside of turkey; flip and gently loosen skin on turkey. Rub remaining butter mixture gently under and on top of skin. Refrigerate turkey, breast side up, uncovered, at least 12 hours or up to 48 hours.

Let turkey stand, uncovered, at room temperature, for 30 minutes. Meanwhile, preheat a gas grill to medium (350°F to 400°F); light outer burners, and leave center burners unlit. Or, push hot coals to 1 side of a charcoal grill.

Place turkey, breast side up, on oiled grates over unlit side of grill. Grill, covered, until a thermometer inserted into breast registers 160°F and thigh registers 175°F, about 2 hours, turning and flipping turkey, breast side down, once halfway through grilling time. During final 3 to 5 minutes of cooking, uncover grill, and move turkey over lit side of grill; grill, uncovered, until skin is deep golden brown and charred. (If using a charcoal grill, you may need to replenish coals after about 1 hour.)

Remove turkey from grill; place, breast side up, on cutting board. Let rest for 20 minutes before carving. Transfer carved turkey to a platter, and sprinkle with flaky sea salt. Brush with additional melted butter; garnish with fresh herbs.

Recipe from Food & Wine