

Spatchcock Turkey with Sage and Thyme



Makes 12 servings

Total time: 2 hours 10 minutes

Ingredients

3 tablespoons extra-virgin olive oil
2 tablespoons chopped fresh thyme
1 tablespoon chopped fresh sage
1½ teaspoons salt
1 teaspoon ground pepper
1 12-pound turkey, giblets removed
2 lemons, sliced

Preparation

Preheat oven to 450° F.

Combine oil, thyme, sage, salt and pepper in a small bowl. Trim any excess fat from the turkey. Using heavy-duty kitchen shears or poultry shears, cut the turkey down one side of the backbone, through the ribs. Make an identical cut on the opposite side to remove the backbone completely; discard. Place the turkey cut-side down and flatten with the heel of your hand (you'll have to press hard!). Splay the thighs outward and tuck the wings under. Loosen the skin over the breasts and thighs; rub the herb mixture under the skin.

Make a layer of lemon slices about the size of the turkey in a large roasting pan. Set the turkey on the lemons.

Roast the turkey until an instant-read thermometer inserted into the thickest part of the breast registers 165° F, 1½ to 1¾ hours. Remove from the oven and let rest for 20 minutes before carving.

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