

## Bapst Dry-Brined Turkey

By now, everyone has talked to someone who brines their Thanksgiving turkey and has heard the tales of the moistness of the bird. While this is true, the hard part for home cooks is finding a vessel that is big enough to hold the brine and a large turkey and then making enough space in the fridge to keep it all cold for 24 to 36 hours before roasting. The solution is to use a dry brine rather than a liquid-based brine. While it takes a little bit longer to penetrate, dry brine will produce a moist bird while taking up much less storage space, and it is easier to do!

$\frac{2}{3}$  cup kosher salt  
14 dried bay leaves  
 $\frac{1}{4}$  cup sugar  
3 dried juniper berries (optional)

- Grind or crush all the spices. (This can be done in a regular Cuisinart or a coffee grinder.) Add the salt and sugar and mix or pulse a few times to mix.
- Rinse the turkey inside and out and then dry completely with paper towels. Once dry, rub all surfaces with the salt mixture. Place in a large plastic bag or an unscented trash bag, press out as much air as possible, and tie the bag off. Place on a rimmed baking sheet or a large platter and put in the fridge for 36 to 48 hours. Remove the bird from the fridge and prepare for roasting as normal.

