

## THE WAY THE COOKIE CRUMBLES



### **Turkey Porchetta** (from J. Kenji Alt-Lopez's The Food Lab at Serious Eats)

Kosher salt and freshly ground black pepper, plus ½ tablespoon whole black peppercorns  
¼ cup fresh sage leaves  
4 medium cloves garlic  
½ tablespoon whole fennel seeds  
½ teaspoon red pepper flakes  
1 whole bone-in, skin-on turkey breast (about 4 to 5 pounds), patted dry  
2 tablespoons canola oil  
1 quart low sodium homemade or store-bought chicken or turkey stock

1. Combine 2 teaspoons kosher salt, whole black peppercorns, sage leaves, garlic, fennel seed, and red pepper flakes in the bowl of a food processor. Process until a rough paste is formed, scraping down sides as necessary, about 30 seconds.
2. Carefully remove the skin from the turkey breast and lay it flat. Using your hands and a boning knife, carefully remove the breast meat from the carcass. Set aside the tenderloins for another use.
3. Lay one breast half on top of the turkey skin and butterfly the thicker end by cutting through it horizontally, leaving the last ½-inch intact, then folding out the flap. Repeat with the other breast half.
4. Make a series of parallel slashes at 1-inch intervals in the turkey meat, cutting about ½-inch into the meat. Repeat with a second series of slashes perpendicular to the first. Rub the spice/herb mixture into the meat, making sure to get it into all of the cracks.
5. Carefully roll the turkey meat into a tight cylinder, using the skin to completely enclose it. Tie the roast tightly with butcher's twine at 1-inch intervals, as well as once lengthwise. Transfer the roast to a wire rack set in a rimmed baking sheet, cover loosely with plastic wrap, and refrigerate at least 6 hours and up to 2 days.
6. When ready to cook, adjust an oven rack to center position and preheat the oven to 275°F. Season exterior of turkey lightly with salt and pepper. Heat remaining tablespoon canola oil in a large cast iron or stainless steel skillet over high heat until shimmering. Add the turkey and cook, turning occasionally, until well-browned on all sides, about 8 minutes total. Transfer the turkey to a wire rack set in a rimmed baking sheet and transfer to the oven. Roast until the thickest part of the turkey registers 145 to 150°F on an instant-read thermometer, about 2 hours. Remove from the oven, transfer to a cutting board, and let rest for 10 minutes. Snip off the twine using poultry shears. Carve and serve.