

TIMELINE TO DRY BRINE YOUR TURKEY

1

Sunday before Thanksgiving

Pick up turkey

Even if it is fresh, it might be a little frozen from sitting in the refrigerated room. You want it to be defrosted when you apply the dry brine.

2

Monday before Thanksgiving

Apply the dry brine

Clean your turkey -- pull the giblet packages out of the inside and check for feathers. Don't wash it. Mix your salt mixture and apply it all over the outside of the bird and a bit inside.

3

Tuesday before Thanksgiving

DO NOTHING to the turkey

Just let the bird hang out in the fridge. Feel free to look at it and smile knowing you've already done the hardest part.

4

Wednesday before Thanksgiving

Flip the bird onto its breast.

Your big job today, if you can handle it, is to turn the bird over so it's resting on its breast.

5

Thursday morning

Uncover the bird and let it stay in the fridge.

Remove it from the bag when you wake up, turning it breast side up, and let it sit uncovered in the fridge until an hour before you plan to cook it.

6

Thursday afternoon

Take bird out of fridge one hour before you plan to cook it.

Based on your dinner timeline, take the bird out about one hour before you plan to cook it so it is not too cold when you put it in the oven.

