

HOLIDAY GRILLING SCHEDULE AT A GLANCE

DAY 1

- Make brine
- Grill legs
- Grill back and neck
- Make stock for gravy

DAY 2

- Make gravy
- Grill breast
- Rewarm legs
- Make dressing
- Grill apples



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- Grill breast
- Rewarm legs
- Make dressing
- Grill apples

1 ½ tsp/3g chili powder

½ cup/120ml maple syrup

Grilled Apples (recipe follows)

Fresh sage, for garnish

Equipment: 2-gallon/7.6L brining bag, baking pan lined with a cooling rack, two 18"/46-cm squares heavy-duty foil

Day 1: Make the brine and deconstruct the turkey (see photos, page XXX). Remove and discard any trussing and pop-up thermometer. Refrigerate the neck, back and wings for Grilled Turkey Back Gravy.

Place the leg quarters on a baking sheet and season both sides with salt and pepper.

Place the turkey breast, meat-side down, into the brining bag and pour in the cold brine. Refrigerate for 12 to 24 hours.

Grill the legs. Prepare the grill for two-zone grilling. Pile unlit charcoal on one side of the grill. Fill a chimney with charcoal. Stuff two sheets of newspaper in the bottom of the chimney and light it. When the coals are fully engaged—you should see flames pecking over the top—pour them over the unlit charcoal. Cover the grill and close the vents 75 percent. If using a gas grill, light the gas and turn just one side on to medium.

When the temperature reaches 300°F/149°C, clean the grill grate and place the leg quarters skin-side down on the cool side of the grill for about 1 hour, or until the internal temperature of the leg reaches 160°F/70°C.

If making the gravy, position the back and neck closer to the fire for 30 to 45 minutes, until slightly charred.

In a small saucepan over medium heat, combine the chicken broth, barbecue sauce and apple cider vinegar until warm. Transfer each leg to an 18"/46-cm piece of heavy-duty aluminum foil and baste both sides generously with the broth mixture. Tightly wrap the legs in foil and return to the cool side of the grill for another 30 minutes, or until a thermometer inserted into the thick part of a leg registers 180°F/82°C. Remove from the grill, unwrap the foil and let cool to room temperature. Reseal the foil, place the legs on a baking sheet and refrigerate overnight.

Meanwhile, use the browned turkey back and neck to make the turkey stock for the Grilled Turkey Back Gravy. Cool, and refrigerate the stock, covered.

If making the cornbread dressing, place the cornbread and white bread cubes on a baking sheet and leave out, uncovered, overnight.

Day 2: Cook the breast and rewarm the legs. Remove the breast from the brine and place on a baking sheet lined with a cooling rack. Pat dry with paper towels and return to the refrigerator for at least 1 hour and up to 6 hours.

While the breast is drying in the refrigerator, finish the stock and make the gravy.

Prepare the grill for two-zone cooking (see above). When the temperature reaches 300°F/149°C, brush the breast with the oil and sprinkle with the black pepper and chili powder. Place the breast on the cool side of the grill with the thicker wing end pointed toward the fire. Grill for 1 hour.

Remove the legs from the refrigerator and add them, still sealed in foil, to the cool side of the grill. Check the internal temperature of the turkey breast. Continue cooking until a thermometer inserted into the deepest part of the breast (near the wing joint) reads 155°F/68°C, approximately 1 more hour. Tent the turkey with foil if the skin becomes too dark.

Remove the breast and the legs from the grill, and place the breast on a clean baking sheet. In a small saucepan, warm the maple syrup over medium heat and spoon it over the breast. Tent loosely with foil and let rest for 45 minutes while you bake the stuffing and grill the apples.

To serve, fill the center of a large platter with the Cornbread Dressing. Set the breast on the dressing. Place a leg quarter, with drum pointed inward, on each side of the breast. Decorate the platter with the Grilled Apples and sage leaves. Pass the Grilled Turkey Back Gravy on the side.

BASIC BRINE

MAKES 1 GALLON/3.8L

1 gallon/3.8L water, divided
¾ cup/60g kosher salt
¾ cup/150g sugar
¼ cup/60ml maple syrup
10 sage leaves
1 head garlic, cut in half horizontally
10 whole black peppercorns

In a large pot over high heat, bring 2 quarts/1.9L of the water to a boil. Remove from the heat and add the salt, sugar, maple syrup, sage leaves, garlic and peppercorns, stirring until the salt dissolves. Pour into a large bowl, stir in the remaining 2 quarts/1.9L of cold water and refrigerate for at least 6 hours or overnight.

GRILLED TURKEY BACK GRAVY

MAKES 5 CUPS/1000G

THIS IS A TWO-DAY RECIPE.

3 lb/1.4 kg turkey or chicken wings
1 turkey back
1 turkey neck
Reserved trimmings from deconstructed turkey
1 onion, sliced
2 stalks celery, chopped
1 carrot, chopped
1 gallon/3.8L cold water
½ cup/40g parsley, sprigs and stems
Kosher salt and freshly ground black pepper, to taste
¼ cup/60g butter
½ cup/60g flour
1 tbsp/15ml apple cider vinegar
1 tbsp/5 sage, cut into chiffonade

Place the wings, turkey back and neck, turkey trimmings, onion, celery and carrot in a deep, 8-quart/7.6L stockpot. Cover with the cold water. Bring to a boil over medium-high heat, then reduce the heat to a simmer. Skim any foam off the top, add the parsley and simmer slowly, without stirring, for 4 to 6 hours. Strain the broth through a fine-mesh sieve or cheesecloth. Cool in a low-sided wide pan or bowl at room temperature, whisking occasionally to release the steam, for 1 hour. Refrigerate overnight.

Remove the broth from the refrigerator and scrape the fat from the surface, reserving 2 tablespoons/30ml. Bring the broth to a boil, skimming off any bits that rise to the top. Lower the heat and simmer the broth until it is reduced to about 5 cups/1.2L, about 15 minutes. Season well with salt and pepper.

In a medium saucepan over medium-low heat, melt the butter and reserved turkey fat. Add the flour and whisk constantly for 5 minutes, until lightly colored. Carefully add 1 cup/240ml of the hot broth, whisking until smooth. Slowly add the remaining 4 cups/960ml broth, whisking constantly. Return to a simmer and cook, stirring occasionally, until thickened, about 10 minutes. Add the vinegar and sage and keep warm, ideally in a double boiler, until ready to serve.

CORNBREAD DRESSING

MAKES 10 TO 12 SERVINGS

2 **tbsp /30g butter, softened, for pan**
1 **onion, sliced**
1 **cup/120g sliced celery (2 large stalks)**
1 **cup/70g sliced button mushrooms (about 4 oz/113g)**
2 **tbsp/30ml oil**
2 **tbsp/10g chopped sage**
1 **tsp kosher salt**
 $\frac{3}{4}$ **tsp freshly ground black pepper**
One **9" x 13"/23 x 33-cm loaf day-old, unsweetened cornbread, cut into 1"/2.5-cm cubes (about 8 cups/960g)**
3 **large slices day-old crusty white bread, cut into 1"/2.5-cm cubes (about 2 cups/100g)**
1 $\frac{1}{2}$ **cups/355ml chicken stock or broth**

Equipment: Grill-safe baking pan

Coat the inside of a 9" x 13"/23 x 33-cm baking pan with the softened butter; set aside.

Preheat the oven to 350°F/170°C/gas mark 4 or, while the turkey is resting, raise the grill temperature to 350°F/170°C by opening the vents and adding half a chimney of lit charcoal.

In a large sauté pan over medium heat, sauté the onion, celery and mushrooms in the olive oil until soft, about 15 minutes. Remove from the heat and stir in the sage, salt and pepper.

In a large bowl, combine the cornbread, white bread, sautéed vegetables and broth until just incorporated. Spoon into the prepared baking dish. When the grill temperature reaches 350°F/170°C, place the dressing on the cool side of the grill, cover the grill and bake for 30 minutes, or bake in the oven for 30 minutes. Mound the dressing on serving platter.

GRILLED APPLES

MAKES 12 SERVINGS

6 crisp apples, such as Gala, Fuji or Honeycrisp, cored and cut into quarters

2 tbsp/30ml vegetable oil, for brushing

1 tbsp/5g chili powder

2 tbsp/30ml agave nectar, at room temperature

1 tbsp/5g mint leaves, cut into chiffonade

When the cornbread stuffing is done, brush the apples with the oil and sprinkle with chili powder, then grill on all sides for 15 to 20 minutes. Arrange around the turkey, drizzle with the agave nectar and top the with mint



PUMPKIN BREAD IN A CAN WITH CHOCOLATE SEA SALT BUTTER

MAKES 3 SMALL LOAVES, ABOUT SIX ½"/13-CM-THICK SLICES EACH

USING THE GRILL AS AN OVEN, AS IN THIS RECIPE, IS DIFFICULT BECAUSE ONE OF THE TRICKIEST ASPECTS OF COOKING OVER CHARCOAL IS LEARNING HOW TO MONITOR THE TEMPERATURE OF THE FIRE. BUT THE HINT OF SMOKE THE CHARCOAL IMPARTS GIVES WHATEVER YOU ARE BAKING A UNIQUE FLAVOR YOU AND YOUR GUESTS WON'T SOON FORGET. TO SOME EXTENT, THIS TYPE OF GRILLING COMES WITH EXPERIENCE. AFTER DOING IT AGAIN AND AGAIN (AND AGAIN), YOU GET A FEEL FOR THE FIRE. BUT SOMETIMES IT IS IMPORTANT TO KNOW THE EXACT TEMPERATURE OF THE GRILL. MANY EXPERIENCED GRILLERS RELY ON THE TEMPERATURE GAUGE ON THE GRILL COVER. THE MORE SERIOUS AMONG US USE A REMOTE THERMOMETER WHERE THE RECEIVER, WITH TEMPERATURE INFORMATION, IS IN ONE LOCATION AND A PROBE IS DANGLED INTO THE GRILL THROUGH A COVER VENT TO MEASURE THE TEMPERATURE OF THE GRILL ENVIRONMENT. THERE ARE A VARIETY OF THESE GAUGES, WHICH WE ADDRESS IN THE EQUIPMENT SECTION (SEE PAGE XX).

5 tbsp/65g sugar, divided, plus more for dusting

1 cup/120g flour

¾ tsp baking powder

½ tsp kosher salt

½ tsp ground ginger

½ tsp cinnamon

¼ tsp baking soda

¼ tsp nutmeg

4 tbsp/60g butter, softened

¾ cup/185g pumpkin purée

1 egg

3 tbsp/45g sour cream

½ tsp vanilla extract

Chocolate Sea Salt Butter, for serving (recipe follows)

Equipment: 3 small (10 ¾-oz/318ml) soup cans, washed well and dried; 6"/15-cm wooden skewer

Prepare the grill for hot two-zone grilling. Pile unlit charcoal on one side of the grill. Fill a chimney with charcoal. Stuff two sheets of newspaper in the bottom of the chimney and light it. When the coals are fully engaged—you should see flames peeking over the top—pour them over the unlit charcoal. Cover the grill and open all the vents. If using a gas grill, adjust the temperature on one side of the grill to high.

Spray the insides of the soup cans with cooking oil spray. Pour about 1 tablespoon/15g sugar into one can and slowly rotate to coat the whole inside. Tip any remaining sugar into the second can and repeat, then do the same with the third can, so all cans are fully coated.

In a medium-size mixing bowl, sift together the flour, baking powder, salt, ginger, cinnamon, baking soda and nutmeg. Set aside.

(continued)

In the large bowl of an electric mixer, cream together the butter and remaining 4 tablespoons/50g sugar until fluffy, about 3 minutes, scraping down the sides of the bowl. Add the pumpkin purée and continue beating until fully incorporated. Add the egg, beating to blend. Add the sour cream and vanilla, and beat on medium speed until well blended.

Add the dry ingredients in 3 batches, scraping down the sides each time, and mix on low until well blended. Divide the batter evenly among the soup cans, filling each about half full.

When the grill temperature reaches 350°F/170°C, clean the grill grate. Set the cans upright on the cool side of the grill and cover the grill. Bake, shifting the position of the cans for even heating every 10 minutes, until the breads are golden brown and a wooden skewer inserted into the center comes out clean, about 30 minutes.

Wearing heatproof gloves, transfer the cans to a wire rack and let cool for 10 minutes. Pop the breads out onto the rack. Slice them and serve immediately with Chocolate Sea Salt Butter. You can also place the slices on a baking sheet lined with parchment paper, spread the Chocolate Sea Salt Butter on each slice and set the sheet in a covered grill for about a minute, until the butter is melted.

CHOCOLATE SEA SALT BUTTER

MAKES ½ CUP/120G

½ cup/120g butter, softened
3 tbsp/23g confectioner's sugar
2 tbsp/16g unsweetened cocoa powder
1 tbsp/15ml your favorite bourbon
or rye
1 tsp large flake sea salt, such as
Maldon

In the bowl of a stand mixer fitted with the paddle attachment, mix the butter, sugar, cocoa powder and bourbon on medium speed until fully incorporated, scraping down the sides. Add the salt and mix for 15 seconds on low speed. Transfer to a serving bowl and refrigerate, covered, until needed. Let stand at room temperature until soft before using.

You can also roll the butter into a log in parchment paper, cover it well with plastic wrap and refrigerate.