



HELP ME, KENJI

Q: How do I keep my turkey moist?

A: Dry brines work magic just like wet brines, with less fuss.

Kenji Lopez-Alt is the chief creative officer of Serious Eats (seriouseats.com), where he writes The Food Lab, unraveling the science of home cooking.



Separate skin carefully. Slide fingers between skin and meat—try not to tear the skin.

Rub the meat evenly with kosher salt. Spread it all over, under the skin: breast, legs, and cavity.

Loosely cover the turkey, and refrigerate. Chill at least 1 night and up to 4: the longer it chills, the more the salt will penetrate the meat.



4 Carve it up. Take off the legs, and then slice the white meat. Cutting the breast meat crosswise (against the grain) helps it stay moist and tender.

There are only two things at the Thanksgiving table that should be dry: the wine and the humor. For moist meat without the hassle of clearing fridge space to soak the bird in a vat of brining liquid, try a dry brine. Salting a turkey and letting it rest before roasting seasons it deeply and helps it retain moisture.

Here's how it works: Salt on the surface of the meat will draw out some moisture via osmosis. The salt then dissolves in this liquid, creating a very concentrated brine, which eventually will be drawn back inside the meat. When you roast that turkey, it will retain more moisture, making for juicier, tastier meat.

To dry brine a turkey, gently separate the skin from the breast meat, and rub kosher salt into the cavity in between, as well as all over the legs and back. (Nutrition guidelines limit us to 1 tablespoon kosher salt for a 12-pound bird—use your discretion if sodium isn't a concern for you.) Place the turkey on a large plate, loosely cover with plastic wrap, and let it rest in the refrigerator at least one night and up to four before roasting.



RE: FIND
 VODKA \$35/750 ml
 GIN \$38/750 ml
 LIQUEUR \$24/375 ml
refinddistillery.com

We liked the "gin" so much we included it in our roundup of great food gifts on page 195.

GENERATION F

spirited recycling

WINEMAKER ALEX VILICANA AND HIS WIFE, MONICA, HAD ALWAYS HATED SCRAPPING the delicious *saignée* (unused free-run juice) from the grapes they grow and bottle for their Paso Robles, California, winery. Enter their grape-based vodka- and gin-style brandies. The sweet juice and quadruple distillation lend a bright, clean finish (not rough, like grappa can be) to the vodka-style brandy and provide an ideal backdrop for the floral "botanical brandy," aka gin (regulations prohibit calling the gin "gin" or the vodka "vodka"). Last spring, they released an incredibly vibrant lemon liqueur made from Femminellos, an Italian citrus varietal prized for its aromatic, limoncello-worthy peel. Open a bottle, and toast the *saignée* of the season.

—Jenn Garbee

fine drinks for



the imbiber

one/Dogfish Head Sixty-One Beer from \$9/4 (12-ounce) bottles, dogfish.com Delaware's Dogfish Head is one of the leading craft breweries in the country, known for making what beer geeks affectionately term "extreme beers." Their latest, released this spring, takes their much-loved 60-minute IPA (so named because the beer is "continuously hopped" for an hour) and adds wine must from syrah grapes, which gives the otherwise fragrant beer a reddish tint, a fruitlike flavor dose, and a nice, bright bitterness. That, plus the lovely plummy color, makes this a more ladylike IPA. **two/Columbus Brewing Co. IPA** \$9/6 (12-ounce) bottles, columbusbrewing.com Bright, crisp, and well balanced with a delightfully (but not too aggressively) hoppy note that doesn't overpower its smooth finish. Good for the beginner hops enthusiast, with a hint of lemon and grapefruit that makes it super-refreshing. **three/Richland Rum** \$50/750 milliliters, richlandrum.com This aged rum has taken the Southern spirits market by surprise: Owner Erik Vonk has been working for years on a recipe he keeps secret, distilling rum in copper pots and aging it until maturity. Vonk even grows some of the sugarcane used to make the rum. Beautiful for sipping or mixing in cocktails, it possesses sweet notes of butterscotch and caramel, while roasty, toasty vanilla rounds out the finish with an elusive floral, almost vegetal quality.

four/Re:Find Botanical Brandy (Gin-Style)

\$38/750 milliliters, refinddistillery.com Central California winemaker Alex Villicana has found a creative use for the grape juice left over from the winemaking process: Distill it into a gin-like "botanical brandy." Unlike grappa, Re:Find's brandy is made from raw grape juice (grappa is distilled from grape seeds, pulp, and skins after wine fermentation). This is more of a cocktail "gin" that's perfect on its own over ice with a simple orange slice to garnish.

Read more about Re:Find and their other offerings on page 24.

five/Jack Rudy Small Batch Grenadine \$32/2 (17-ounce) bottles, jackrudycocktailco.com

Demand for artisan spirits has taken off with the cocktail movement, but it's taken a while for mixers to catch up. This pomegranate grenadine was released earlier this year but has been in the works for years by South Carolina-based Jack Rudy. The end result is tangy and fragrant, with a touch of sweetness from cane sugar and orange-flower water. The restraint on sugar content makes historical cocktails more closely resemble their original recipes—before the introduction of corn-syrupy industrial grenadine. If your Shirley Temple needs an edge, just give her a shot of this craft syrup.



SPECIAL THANKS

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