

## **Ingredients:**

### **• Turkey Breast:**

- Boneless turkey breasts (skin on), wing joint attached
- Olive oil
- Salt and pepper to taste
- Rosemary, 3 sprigs
- Thyme, 3 sprigs

### **• Dark Meat Turkey:**

- Two turkey legs (skin on)
- 2 tablespoons dark brown sugar
- 1 tablespoon kosher salt
- 4 cloves garlic, finely chopped
- 3 sprigs rosemary
- ½ teaspoon smoked black pepper

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- Reserved liquids from cooking turkey
- 5 Tablespoons butter
- Salt and pepper to taste

**Dark Meat Turkey:** *Note:* The fat from the skin renders during cooking, providing liquid and liquid fat for the gravy.

Preheat your water bath to 140°F.

Combine sugar, salt, garlic, rosemary and black pepper in a large bowl. Add turkey legs (skin on) and toss to coat. Transfer turkey legs and sugar mixture to a bag (or divide into separate bags) and seal with vacuum sealer. Add to preheated water bath and cook for 24 hours.

**Turkey Breast:** Place turkey breasts (skin on) in a vacuum bag with olive oil, salt, aromatics and pepper. Seal the bag and add to the sous vide bath containing the dark meat. Continue cooking at 140°F for 2½ hours minimum, or up to 8 hours maximum.

**Browning and serving turkey:** Arrange the top rack of your oven so it is 8 to 12 inches below the heating element, and preheat your oven to broil.

Unbag the dark meat, decanting and reserving any liquid that has accumulated for gravy (below).

Unbag the white meat. Arrange the dark and white meat turkey pieces, skin-side-up, on a baking sheet. Blot the pieces dry.

Roast under the broiler, watching continuously, until the skin browns, about 2 to 5 minutes.

**To make the Gravy:**

Put reserved juices into a small pot and heat over medium heat. Add the butter to the pot while whipping constantly until the butter is completely melted. Spoon some of the sauce over the turkey right before serving, serve the rest on the side for the guests to enjoy!