BANGIN' SPICES

BOLD. FUN. BIG FLAVOR.

RECIPE #005

TURKEY BOMB

ONE BOMB. ONE BIRD. OWN THANKSGIVING.

JUICY FLAVORFUL GOLDEN PERFECTION!



SERVES 10–16

3–4¼ HOURS

EASY TO FOLLOW

GOOD FOOD. BANGIN' VIBES.

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TURKEY BOMB

THE ULTIMATE BUTTER-BOMB TURKEY

WHAT YOU'LL NEED

- 1 whole turkey (12–16 lb), fully thawed and unstuffed
- 1 bottle ***Bangin' Turkey Bomb Seasoning*** (about 8 tablespoons)
- 1 cup (2 sticks) unsalted butter, softened
- 1–2 tablespoons olive oil or cooking oil
- Optional: onion, celery, carrots, lemon and fresh herbs for the cavity

COOK TIME & TEMP

325°F	3–4¼ HOURS	12–16 LB TURKEY

INSTRUCTIONS

1. **DRY BRINE (24 HOURS OUT)**
   Use 4 tablespoons Turkey Bomb. Rub all over the turkey, including breasts, back, legs, wings and under the skin. Place on a rack in a roasting pan and refrigerate uncovered for 24 hours.
2. **SEASONED BUTTER**
   Mix 1 cup softened butter with 3 tablespoons Turkey Bomb. Carefully loosen the skin and spread the butter under the skin, including the legs and thighs.
3. **GET THAT GOLDEN SKIN**
   Place turkey breast-side up on a roasting rack. Brush the outside with oil and sprinkle the remaining 1 tablespoon Turkey Bomb over the skin, if desired.
4. **ROAST**
   Cook at 325°F for 3–4¼ hours, or until the thickest part of the breast and the innermost thigh reach 165°F (without touching bone).
5. **REST & CARVE**
   Let rest for 20–30 minutes before carving. Then slice, serve and take the credit!

WET BRINE OPTION

Add 4 tablespoons Turkey Bomb to your favorite wet brine (plus salt, sugar and water). Brine for 12–24 hours, then pat dry and follow steps 2–5.
Do not wet brine pre-brined or pre-basted turkeys.

USE THAT FINAL TABLESPOON

Instead of sprinkling on the outside, toss the final tablespoon Turkey Bomb with chopped onion, celery, carrots and lemon, then place inside the cavity. Don't pack it tightly.