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## For the eclectic traditionalist

Three nontraditional slants on preparing a Thanksgiving turkey.



### Brining

Soaking the turkey in a saltwater solution as much as a couple of days ahead infuses it with moisture while firming and seasoning the flesh. Brines can also include other flavors, such as apple juice, peppers, maple syrup, and herbs.

**Pros:** Plumper, juicier, more seasoned bird.

**Cons:** Very large stockpot needed, plus a space to refrigerate it; some saltiness lingers.



### Deep frying

The favored method of Cajun cooks. You'll likely use the method many times if you do it once, if only to maximize the heavy equipment investment: a very large stock pot with deep-frying basket, plenty of propane for the high-BTU burner, and gallons of oil to cover the bird.

**Pros:** Juicy bird with crispy skin; needs only 3-4 minutes per pound.

**Cons:** High hassle factor; must be done outdoors, only partly for safety reasons; no stuffing, no pan drippings; not recommended for birds over 14 pounds.



### Indirect grilling

A pan of water sits snugly between two mounds of coals on the bottom rack of a grill. The turkey, unstuffed and with little preparation, is placed breast side up on the upper rack and cooked 5 to 10 hours, depending on size. The water, which can be seasoned with cloves or a cinnamon stick, must bubble throughout cooking; the coals will need to be replenished more than once.

**Pros:** Distinctive flavor; the oven is available for other dishes.

**Cons:** Must be done outdoors; no pan drippings; no stuffing; skin is inedible.

SOURCES: Rick Rodgers on [epicurious.com](http://epicurious.com); National Turkey Federation; Wisconsin State Journal; Globe archives

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