

CHILI AND RAISIN-STUFFED TURKEY BREASTS

- 1/4 cup kosher salt
- 2 quarts water
- 1 whole, double boneless, skinless turkey breast, split
- 1 cup raisins
- 3 dried ancho chiles
- 4 garlic cloves, roughly chopped
- 1/4 cup chopped fresh parsley leaves
- Salt, pepper
- 1 tbsp. melted butter

The day before serving, combine salt and water in a pitcher and stir. Set aside.

Remove skin from turkey breasts. Bone the turkey breasts: Starting at the thinner, rounded edge (not the thick edge where the breasts were joined), slip a thin, sharp knife between the meat and the bones. Continue cutting horizontally close to the bones, lifting meat and folding it back like a book. When you reach the thick side, cut the meat away from the breast bone and discard bones. Turn the breasts cut-side up on the counter. Where the thick and thin portions of each piece of the meat meet, make a horizontal slice to within one-half-inch of the thick edge. For each breast, fold back the meat along the cut to create a large, flat piece of chicken of roughly even thickness. This is called butterflying the meat.

Place both breasts in a large, zipper-lock plastic bag. Stir the salt water and pour into the bag. Seal and refrigerate overnight or at least 6 hours.

Place raisins and chiles in a heatproof bowl and cover with boiling water. Let soak until plumped and softened, 20 to 30 minutes. Drain and discard water. Remove stem and seeds from chiles and tear into large pieces. Combine raisins, chiles, garlic, parsley and salt and pepper in a food process and puree until smooth.

Prepare a large charcoal fire (about 25 briquettes) on one side of a covered grill (cover removed).

While coals heat, remove turkey from brine. Rinse and pat dry. Place meat cut-sides-up on a counter. Spread chile mixture to within 1/2 inch of the edges of the meat. Roll up jelly-roll style, tucking in ends so no filling leaks out. Tie each roll in three places with kitchen string. Sew up any gaps with cotton thread.

Brush turkey rolls all over with melted butter. When the coals have ashed over, scatter a handful of soaked hickory chips over the coals. Place meat on the opposite side of the grill from the hot coals. Close lid, positioning vents wide open. Roast for about 20 minutes. Turn and reposition turkey rolls. Replace lid and continue cooking until an instant-read thermometer inserted in the thickest part of the turkey registers 160 to 165 degrees. This will take about 45 minutes to 1 hour, depending on the heat of the grill. Check with a thermometer after 45 minutes.

Remove from heat, cover with foil and let stand for 10 minutes before cutting each roll into half-inch-thick slices. Serves 6.