

Recipe Release Nov 2020

Roasted Citrus Turkey**Serves 12 - 16**

Preparation time:

Allow 24 hours for marinating and 4-5 hours for cooking

Ingredients:

12 – 16 pound Young Hen Turkey
1/3 cup ***Cajun Prairie Chargrille Seasoning**
2 each Navel Oranges, cut into wedges
2 each Onions, cut into wedges
¼ cup Minced Garlic

Injection and Basting Sauce:

2 cups Orange Juice, no pulp
1/2 cup White Wine
2 tbsp Salt
1 tsp Cayenne Pepper
1 tbsp Garlic Powder
1 tbsp Onion Powder

Gravy:

1 qt Vegetable Broth
1 tsp Corn Starch
2 tbsp *Cajun Prairie Vegetable Seasoning
Turkey Giblets
*Cajun Prairie Chargrille

You'll need:

Liquid Injector, Basting Brush, Aluminum Foil and
2 cups of preferred sauce

Directions:

Prepare equipment for smoking or grilling as well as space in an oven for 4 hours when ready to cook. At least 24 hours in advance, prepare turkey by removing all packaging and stuffing, if included. Reserve giblets for gravy preparation. Add all ingredients for injection and basting sauce to a blender, mix well. Place the required amount of minced garlic and **Cajun Prairie Chargrille Seasoning** in separate dishes, careful not to contaminate the remaining package. Place turkey in a food safe pan and inject generously with sauce adding some to the center cavity and reserving the rest for basting while cooking. Using a sharp knife, make a finger width slit on each side of the bone along the top center of the breast and also in the upper section of the thighs. Stuff, first with a pinch of minced garlic, then a pinch of CP Chargrille. Using a dry hand pinch and sprinkle entire turkey and inside cavity with seasoning, rubbing to coat well. Stuff cavity with remaining minced garlic, onion and orange wedges. Wrap tightly with clear wrap and refrigerate for up to 24 hours. When ready to cook, prepare a wood fire in a pit or preheat gas grill. When equipment is ready to medium heat, add turkey to brown, reserving juice from marinate and adding remaining sauce from preparation.

Brown all sides of the turkey, basting often, keeping turkey moistened. Brown for approximately 30-45 minutes but do not overcook. Meanwhile add giblets to a piece of aluminum foil, season with CP Chargrille, add to pit or grill to brown, reserve for gravy; keep warm. Bake turkey in preheated oven, *375, in a large, heavy, covered roasting pot for 3-4 hours, adding the remaining sauce and ½ cup of water. If using a roasting pan, create a tent with heavy foil, making sure foil does not touch skin and seal tightly.

After 2 hours, uncover turkey, baste, add water, if needed, to keep approximately 1 inch of liquid in pot. Recover and continue to bake for an additional hour.

Uncover, repeat basting process then allow turkey to bake for last hour, basting at least twice to keep moist.

Remove from oven and just before serving, place turkey on cutting board while quickly preparing the gravy by adding the inside stuffing from the turkey and chopped giblets to the remaining liquid in the pot and bringing to a boil on the stove top. Stir heavily, scraping the bottom goodies for added flavor. In a separate bowl mix the vegetable broth, CP Vegetable Seasoning and corn starch then stir into boiling liquids; reduce heat. Heat and stir to desired thickness, more corn starch may be needed. Gravy can be served chunky or strained and also added to any stuffing. Carve turkey, basting with some of the gravy to keep moist during carving. Serve immediately with traditional sauce in addition to gravy. Our signature sauce is Orange Chutney; recipe to come!

Blessings, *Garrett and Myrna Miller*

Cajun Prairie Signature Foods

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