

Orange Spice Turkey

1 Turkey (18-20lbs.)
1/2 Cup White Wine
1/3 Cup Orange Blossom Honey
1/4 Tsp fine ground rosemary
1/2 Tsp fine ground Basil
1/4 Tsp fine ground Ginger
1/2 Cup Fresh Squeezed Orange Juice (Keep the Rinds)
1 Ginger Root

Preheat oven to 425 degrees.

Mix first wine, honey and orange juice in a bowl.
Add spices. Use Poltry injector to inject mixture under skin of bird distributing evenly.

Peel and thin slice 1" of ginger root add to empty orange rind with extra basil and rosemary and stuff into turkey cavity.

Coat turkey lightly with Olive Oil.

Add 1 medium onion and 1 large or 2 small cloves of fresh garlic coarse chopped around outside and in opening of cavity.

Roast at 425 for 20-25 minutes uncovered.

Lower oven to 225 and tent turkey completely (Pinch sides to pan)

Roast overnight (approx. 8-10 hours depending on size).

Remove from oven and draw off liquid from pan and strain into medium sauce pan.

Add 3-5 tablespoons light brown sugar to drippings and cook over medium heat stirring constantly. Mix well 1-2 teaspoons cornstarch in 3-4 tablespoons of water. Slowly add mixture to sauce pan stirring constantly until gravy thickens.

Serve and enjoy!