

Pineapple Ginger Turkey

- 1 Large Turkey (20 #)
- 1 Pineapple Peeled and Cored (save peel and core)
- 1 Ginger root sliced into shavings (a potato peeler does well)
- 1 Teaspoon ground Black Pepper
- 1/4 Teaspoon Thyme.

After removing Gizzards and Parts from cavities. Stuff cavities with Pineapple core and peel mixed with shaved Ginger.

You may also add or substitute whole oranges w/cross cuts in top.

Brush or Rub Olive or Canola Oil over turkey and Sprinkle with Black Pepper and Thyme.

Tent with aluminum foil and place in oven at 450 degrees for 20 minutes.

Lower Oven to 225-250 degrees and cook over night (about 10-12 hours).

This is for a 20lb Turkey adjust time for size and test.

Remove from oven and let set 30-60 Minutes.

Carve and Serve.

If you cook your turkey overnight you may opt to shave about 1 hour from the time and then preheat oven to 300-325 and heat for about 1 hour, an hour and a half prior to serving. Let set for 30 minutes and carve.