



Roasted Turkey

30-40 Servings • 1 Serving = 4 Ounces

INGREDIENTS

- 1 cup white onion, chopped
- 5 cloves garlic, minced
- 1 spring rosemary
- 1 spring oregano
- 1 Tablespoon fresh basil
- ½ medium red bell pepper
- ½ apple
- ½ pear
- 1 cup grapefruit juice, freshly squeezed
- ½ cup of the vinegar in canned jalapenos
- 2 canned jalapeños, seeded
- ½ cup unsalted butter, softened
- 3 Tablespoons mustard, divided
- 1 (15-20 pound) turkey
- ½ cup freshly squeezed orange juice
- ½ cup white wine vinegar

DIRECTIONS

1. In a saucepan, add the oil, wait about three minutes, and then add onion and garlic, sauté at medium heat.
2. Combine rosemary, oregano, basil, bell pepper, apple, pear, grapefruit juice, jalapeño vinegar, jalapeños, 1 Tablespoon mustard, and salt. Add the cooked onion and garlic.
3. Add the marinate to the turkey.
4. In a separate bowl, mix softened butter with the remaining mustard and add to the turkey in the marinate. Let sit for as long as possible in the refrigerator, preferably 1-2 days.
5. Preheat the oven to 325°F . Place turkey on an oven bag and add white wine vinegar and orange juice. Cook for 3-5 hours.

Nutrition Facts

35 servings per container	
Serving size	4 ounces
Amount per serving	
Calories	240
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 390mg	17%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 41g	
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 1mg	6%
Potassium 484mg	10%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

chefs.org

@CHEFSanAntonio

