

Recipe From:



Bourbon Glazed Roasted Turkey

Ingredients:

12 lb Maple Ridge Farms Smoked Turkey (thawed)
1 large tart apple, quartered
½ c Peach Preserves
2 Tbsp Bourbon
2 tsp Angostura Bitters
As needed salt and freshly ground black pepper

Directions:

Remove giblets, neck and any visible fat from turkey; reserve for stock. Rinse turkey with cold running water and drain well. Blot dry with paper towels. Sprinkle turkey cavity with salt and pepper. Place quartered apple in cavity. Place turkey on a wire roasting rack in a shallow pan. Bake turkey according to turkey directions basting with pan juices. In a small saucepan, over low heat, combine preserves, bourbon and bitters. Cook until preserves are melted. During last 30 minutes of baking baste bird with bourbon peach glaze.