

*Recipe From:*



## *Lemon Garlic Roast Turkey*

*Ingredients:*

*9- 12 lb Maple Ridge Farms Smoked Turkey (thawed)*

*¾ c Olive Oil*

*1/3 c Lemon Juice*

*6 cloves Garlic, peeled*

*1 Tbsp fine shaving of Lemon Peel*

*1 tsp Salt*

*1 tsp Pepper*

*Directions:*

*Prepare marinade the night before roasting: In blender, combine all ingredients except turkey and blend until mixture is pureed. Using an injector, inject the marinade into all parts of the thawed turkey. Gently massage to distribute marinade. Place in large oven roasting bag, close with plastic tie, and hold in refrigerator overnight. Bake turkey according to turkey directions.*