



Habanero Infused Turkey

10 HOURS

YELLOWBIRD

~ F O O D S ~

PREPARATION

Preheat oven to 250°.

Mix equal parts salt and pepper in a bowl and rub over thawed turkey, ensuring full, but not excessive coverage. Place turkey in oven and cook for one hour.

While turkey is roasting, add beer, molasses, coconut oil, and Yellowbird Habanero Sauce to a sauce pan over medium heat and stir until fully combined. Remove from heat.

After turkey has cooked for one hour, pour baste mixture over the entire turkey and continue cooking for remaining time or until turkey is fully cooked. Remember to baste the turkey every hour with liquids from the bottom of the roasting pan.



PREP TIME

15 MINUTES



SERVINGS

15 TO A FLOCK



DAIRY FREE

INGREDIENTS



Habanero Condiment
1/4 CUP



Large Turkey
1 UNIT



Pepper
TO TASTE



Molasses
1/2 CUP



Kosher Salt
TO TASTE



German Schwarzbier
1 CAN



Coconut Oil
2 TBSP