

Mom's Cuban-Style Turkey

*Frances Aronhalt - Bloomington, IL - QuarterPastNormal.com
CommunityTable.com - Relish Magazine*

Servings: 6

*10 to 12 cloves garlic, minced
1 cup orange juice
1/2 cup lime juice
1 tablespoon dried oregano
2 tablespoons salt
1 tablespoon pepper
12 pounds turkey, giblets removed
salt
paprika*

Make the marinade: In a bowl, mix the garlic, orange juice, lime juice, oregano, salt and pepper.

Rub the turkey with salt and paprika

Place the turkey in a deep baking dish, breast-side down. Pour the marinade over the turkey, rubbing the garlic into the skin. (Make sure that most of the marinade is inside the breast cavity.)

Cover the turkey with plastic wrap. Place in the refrigerator overnight, or up to three days.

Drain the marinade and roast the turkey at 325 degrees, basting with juices from the pan, until a thermometer inserted in the thigh reads 165 degrees.

Per Serving (excluding unknown items): 1184 Calories; 58g Fat (45.4% calories from fat); 147g Protein; 9g Carbohydrate; 1g Dietary Fiber; 488mg Cholesterol; 2600mg Sodium. Exchanges: 0 Grain(Starch); 20 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 0 Fat.