

## **Buckaroo Turkey**

Jess McCall - October 04, 2004

### Ingredients:

1 10-12 lb. turkey  
2 onions, sliced  
1 C. celery, cut up  
2 apples, sliced or cut up  
1 green pepper, cut up  
1 stick butter, sliced into patties  
1 bottle "Dakota Buckaroo" marinating sauce  
peanut oil  
aluminum foil

### Preparation:

Wash and dry turkey. Coat outside with peanut oil. Coat inside and out with Buckaroo sauce. Stuff cavity with all remaining ingredients.

Cover center post with double thickness foil ( to cover open vent). Place turkey over vent (vent extending into turkey cavity). Use high top lid on the ultimate dutch oven. Use your source choice of heat. Cook 3 hrs. or until thermometer reads 170 degrees. While cooking, baste frequently with sauce. When ready, let rest 15 min. before carving.

From the Utah State Fair Ultimate Turkey Cook Off