

Herb and Garlic Turkey

Anonymous - October 04, 2004

Ingredients:

1 10-15 lb. turkey
12 oz. herb and garlic liquid marinade
3 oz. garlic lemon pepper dry rub
6 bacon strips
60 oz. water

Preparation:

Lift the skin off the meat and then rub the dry rub between the skin and meat. Inject turkey with marinade in the breast and legs. Place bacon strips on top of the turkey in the oven and shake the dry rub over the entire turkey. As your cooking add the water to keep the liquid in the bottom of the oven. Cook turkey about 1 1/2-2 hours.

From the Utah State Fair Ultimate Turkey Cook Off