

Lemon Sage Turkey

Todd Carter - September 16, 2003

From the 2003 Ultimate Turkey Challenge

Ingredients:

12 lb. Turkey
1 pint lemon juice
2 ltr. sprite
2 C. sugar
sage leaves
sage (ground)
rosemary
thyme
salt

How to Prepare:

Marinate turkey overnight in lemon, sugar and sprite.
Mix rosemary, sage, thyme and salt to liking. Place sliced lemons, sage leaves between skin and meat. Rub dry spices on skin. Cook until breast reaches 175 degrees.