

Lemon-Lime Turkey

Anonymous - September 16, 2003

From the 2003 Ultimate Turkey challenge

Ingredients:

6 C. sprite or 7up
2 C. soy sauce
2 C. oil
1 1/2 C. worcestershire sauce

How to Prepare:

Mix all ingredients in a bowl. Inject in bird in three different directions on the hot spots (breasts, legs, under legs, by the wings and between the breast and wings). Place in a plastic bag and let soak overnite. Try to get as much air out as you can. Put in fridge. Cook about 1 1/2 hours or until it gets to 170 degrees. Put extra sauce in pot or over turkey to keep it moist.