

Ultimate Orange Turkey

Bill and Deann Johnson - September 16, 2003

2nd place 2003 Ultimate Turkey Challenge

Ingredients:

1 turkey 15 - 17 lbs.
3/4 C. salt
3/4 C. sugar
1 - 12 oz. can orange juice concentrate
water to cover the turkey
injection mixture

How to Prepare:

Wash the turkey and place the thawed turkey in a large bag in a bowl large enough to hold the turkey. Mix salt, sugar, orange juice and about 3 cans of water together. Pour over turkey and then add enough water to cover turkey. tie bag up and shake turkey around to completely mix water and juice mixture together.

Remove turkey and discard bag and brine mixture. mix sauce and juice concentrate fluid consistence. use injector to inject orange juice mixture into turkey breast, thigh and drumstick. Place turkey over the cone of the ultimate turkey roaster and insert thermometer into the turkey breast with dial outside the roaster. put roaster on Camp Chef burner on low heat for about 30 minutes. Add about 2 cups of water to the bottom of the oven. As liquid evaporates add more water. Turkey will need to cook 20 minutes per pound. remove turkey when it reaches a temperature of 165 to 170 degrees.

Remove turkey and garnish.