

Chairman Turkey



ingredients

- 1 Fresh 16-22 LB Turkey
- **Chairman of the Bird Gourmet Turkey Rub**
- Kosher Salt and Ground Black Pepper
- 2 – 3 Whole Onions (Cut in 1/8s)
- 1 – 2 Whole Lemons (Cut in 4 to 6 pieces)
- 2 C Turkey/Chicken stock
- 1/2 C Light Olive Oil

directions

Preheat oven to 450° degrees, prep/clean turkey per label instructions. Mix onion and lemon pieces with 4T olive oil and 2T Chairman rub in bowl. Salt and pepper to taste. Brush turkey with olive oil, add salt and pepper to taste, and place in roasting pan (rack recommended). Shake/rub Chairman of the Bird liberally all over turkey. Score skin for extra flavor. Stuff turkey with onion and lemon mixture. Scatter remaining in roasting pan and pour stock around turkey. Place turkey into oven and immediately reduce heat to 350°. Cook turkey for approx. 15 mins per LB, baste periodically with drippings and rotate every hour. When turkey (thigh) reaches 165°, remove, tent with foil, let rest for at least 30 minutes. Carve and ENJOY!

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