



Roast Turkey

Ingredients

- 6kg turkey
- Juice from 1/2 lemon
- Salt and pepper
- Olive oil or melted butter
- 1/2 yellow onion, peeled and quartered
- Tops and bottoms of a bunch of celery
- 2 carrots
- 1 bunch of parsley
- Several sprigs of fresh rosemary, thyme

HOT TIP

Aim for a target temperature off 70 degrees before taking the turkey off the spit. It will continue to cook during the resting period and reach 75 degrees.

PROCEDURE:

- Remove the turkey from the fridge around 2 hours before cooking so it comes to room temperature
- Pour the lemon juice into the cavity of the turkey
- Sprinkle generous amounts of salt and pepper inside the turkey
- Stuff the turkey with the onion, celery, carrot, parsley, rosemary and thyme. As these cook, the aroma from these vegetables and spices will infuse the turkey.
- Stitch up the cavities so the vegetables/herbs don't fall out while roasting
- Rub the outside of the turkey with olive oil/butter, salt and pepper
- Skewer and prong the turkey, making sure the legs and wings are secured close to the body so they do not flap around and burn
- Cook the turkey over hot coals
- Once cooked, let the turkey rest for a minimum of 15 minutes before carving

Cook
Time 

4 HRS.

(can be cooked quicker,
but the slower the better)