

# Bahamian Turkey & Stuffing

Even a turkey knows it's better in the Bahamas. Because of our close proximity to the United States and their influence through television. And of course we put our Bahamian Flavor to Thanksgiving and Christmas.

## Ingredients:

1 Turkey  
2 cloves garlic  
1 Box Salt  
1 tablespoon Black pepper  
1 tablespoon Thyme  
Cooking oil  
½ lemon juice  
1 tablespoon Italian Seasoning

## Preparation:

In order to have a succulent turkey that is season all the way to the bone preparation must begin at least a day in advance. Once thawed place turkey in a sink or container big enough to allow it to be covered completely with water Remember to remove entrails and neck from the inside. Add 1/4 cup of salt and ½ cup lemon juice to water don't be alarmed it takes a lot to season a turkey. Cover the container and allow to sit for 4-6 hours. Dice and crush garlic add salt, Italian seasoning, thyme and black pepper into a small bowl and mix. Remove turkey from water drain and place in baking/roasting pan. Rub seasoning over turkey and inside allow to sit for 15 minutes. Pre-heat oven at 425 degrees, bake turkey for 2 hours covered with foil wrap. Remove foil, baste with the juice from the pan and continue to bake another 30 – 45 minutes uncovered at 325 degrees. Auntie Rie would tell me to take foil and wrap the tips of the wing and the bottom of the drumstick. I pondered this for a while, and then I asked her why. She said, "Child you don't want to eat charcoal tips do you?" At this point she would add the stuffing if she decide to bake it in the turkey. Turkey is done when the thigh joint easily slips out of socket.

## Serving Suggestions:

There are so many items you can add to your table to compliment this succulent bird, here are just a few: Peas 'n Rice, macaroni & cheese, coleslaw, Crawfish (Lobster) stuffing, Avocado garden salad take your pick.

Happy Holidays to you and your family!

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