

## Thanksgiving Turkey Recipe

*1 13 to 18 lb turkey*  
*1 lemon, cut into wedges*  
*1 orange, cut into wedges*  
*1 apple, cut into wedges*  
*1/3 bottle of red wine*  
*1 cup of soy sauce*  
*Lawry's seasoned salt*  
*2 stalks of celery*  
*1 cup of butter melted*  
*1 stick of butter cut into pieces*  
*Cheese cloth*



Wash the turkey well, inside and out, and let it drain. Cut the citrus and the apple into wedges. Stuff the cavity of the turkey on both sides with the citrus, apple and the celery. Pour the wine and the soy sauce on top. Cover and refrigerate for 8 to up to 24 hours, turning the turkey every few hours so all the sides are soaked with the marinade.

When it is time to cook, heat the oven to 350 degrees. Place the rack on the bottom third of the oven. Melt the butter and add all the marinade. Dip the cheese cloth in the butter/marinade mixture until completely soaked. Lift the skin of the turkey in several places and add the butter that is cut into pieces under the skin. Cover the turkey with the soaked cheese cloth and arrange the turkey on the roasting pan. Put it in the oven to roast for about 25 minutes per pound. Make sure you baste the cheese cloth covered turkey every ½ hour with the butter/marinade.

About 45 minutes before the end of cooking time, remove the cheese cloth and throw it away, basting the turkey some more with the remaining juices. The turkey should be a golden color.

Remove from the oven and let it rest for about 15 minutes before serving.