



Spicy Roast Turkey

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 5 mins

Description

This recipe makes the best spicy turkey ever Its great for Thanksgiving potlucks or dinner parties Its a wonderful dish with just the right amount of spice that will fill your whole neighborhood with an enchanting aroma Make it a day in advance to save time

Ingredients

- - 1 onion
- chopped - 1 (12 ounce) jar roasted red peppers
- drained and chopped - 1 cup whiskey - ½ cup minced garlic - 1 (22 pound) whole turkey
- neck and giblets removed - 1 (7 ounce) can chipotle chilies in adobo sauce - roasting bag for a large turkey

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Stir onion
2. roasted red peppers
3. whiskey
4. and garlic together in a bowl. Place mixture inside turkey cavity. Mince chipotle peppers in a food processor until about the consistency of spaghetti sauce. Rub 1/2 of the chipotles on the outside of the turkey
5. and place the rest inside the cavity. Place turkey into a roasting bag
6. close the bag according to the directions
7. and place into a roasting pan. Bake in the preheated oven until no longer pink at the bone and the juices run clear
8. about 3 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh
9. near the bone should read at least 165 degrees F (74 degrees C). Remove from the oven and let rest in a warm area for 10 to 15 minutes before slicing. Tips I recommend making the turkey a day in advance. Then you can chop the turkey into chunks
10. put it into a crock pot and fill the remaining space with the turkey broth. Heat on Low until heated through
11. about 2 hours.