



JERK ROASTED TURKEY WITH HONEY-CRANBERRY SAUCE

Servings: 12

Ingredients

For the Jerk Marinade

- 8 ounces garlic, peeled
- 2 bunches scallions
- 3 habanero peppers
- 8 ounces soy sauce
- 3 ounces white distilled vinegar
- 2 ounces salt
- 8 ounces fresh thyme
- 1 tablespoon ground allspice
- 1 tablespoon ground black pepper
- 2 ounces smoked paprika

For the Honey-Cranberry Sauce

- 1/2 cup fresh cranberries
- 1/2 cup honey
- 1/3 cup low-sodium soy sauce
- 1/4 cup cranberry juice
- 1/4 red wine
- 1 teaspoon smoked paprika
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 tablespoon extra-virgin olive oil
- 2 garlic cloves, minced

For the turkey

- 1 turkey, 12 to 14 pounds
- 4 ounces jerk marinade

Directions

For the marinade

Place the garlic, scallions, peppers, soy sauce and vinegar in a blender. Puree until smooth. Whisk in the salt, thyme, ground allspice, ground black pepper and smoked paprika. Keep refrigerated.

For the sauce

In a small saucepot, place the cranberries, honey, soy sauce, cranberry juice, red wine, paprika, salt, pepper, olive oil and garlic. Reduce the liquid by half over low heat. Set aside and keep refrigerated.

For the turkey

Place the turkey breast side down on a cutting board. Using kitchen shears, cut along the center left side backbone of the turkey. Repeat the process on the right side of the backbone. Discard the backbone.

Place the turkey breast side up on the cutting board and lightly press on the turkey to flatten.

Rub the turkey with 4 ounces of the jerk marinade. Wrap the turkey tightly with plastic wrap. Let sit refrigerated for 24 hours.

Preheat the oven to 375 F. Place the turkey breast side up on a sheet tray lined with a resting rack sheet. Place the turkey in the oven and cook for 2 hours. Insert a thermometer to ensure the turkey is cooked to 166 F. Keep hot until ready for use. Brush the turkey with the sauce before serving.

Side dishes

- Roasted Sweet Potatoes
- Green Beans