

Marinated Turkey

...from the kitchen of Southern Charm Winery

ingredients

whole Turkey
1/2 cup worcestershire sauce
1/2 cup soy sauce, preferably low sodium
3 cups Christmas in Dixie wine

directions

- * Preheat oven to 500.
- * Mix worcestershire sauce, soy sauce and wine.
- * Place meat in baking dish and pour all of the liquid over meat.
- * Salt & pepper meat to taste.
- * Bake uncovered until a crust appears on meat.
- * Baste meat with juices in pan. Cover with lid or aluminum foil and reduce heat to 275.
- * Cook until done (meat thermometer should read 165 degrees for white meat and 175 degrees for dark meat); uncovering and basting every hour.
- * Remove turkey from oven and let rest 15-20 minutes.

** Note: for a more moist turkey, flip turkey *breast side down* after browning.