

# Roasted Turkey with Grand Marnier Sauce



Enjoy! Jackie Allen's recipe.

## Ingredients

- 1 (8-10 lb.) turkey or a large whole chicken (if you're preparing a chicken please adjust measurements to smaller proportions)
- 1/4-1/2 Cup Grand Marnier liqueur (or an orange based liquor, brandy or Contreau)
- 1/2 cup olive oil or melted butter (it's a matter of taste)
- 2 tablespoons chives, finely chopped
- 1 tablespoon dried rosemary
- 2 tablespoons fresh lemon juice
- Salt & pepper



## Directions

(Follow the same steps if you are using a whole chicken; however keep in mind the weight and temperature for proper cooking)

If turkey is frozen, thaw overnight in refrigerator or in cold water.

Preheat oven to 325F (165C). Remove plastic wrapping on turkey. Remove neck and giblets from body cavity.

Rinse the entire turkey/chicken, thoroughly. Rub plenty of salt and pepper inside and on outer skin

Loosely stuff neck and body cavity with stuffing, fold neck flap skin under turkey (optional).

Pull the wings back and place the tips under the turkey. Tie legs together and place turkey breast side up in large roasting pan.

Whisk together liqueur, oil, chives, lemon juice, and 2 teaspoons salt. Brush mixture over entire surface of turkey. Insert a meat thermometer into thickest part of thigh without touching the bone.

Cook turkey, basting occasionally, for about 3-4 hours or until the thermometer registers 180F (80C) for a Turkey and 160°F for a chicken (breast area)

During last half hour, loosely tent turkey with aluminum foil to prevent skin from becoming too brown. Let turkey stand for 15 minutes and then remove stuffing.

Carve each breast, pull off the thighs, cut off the wings and arrange on a large platter. Pour the Grand Marnier drippings into a gravy boat and serve with a smile!

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