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How to season & bake/roast a whole turkey

Ingredients

¼ cup soy sauce
1 cup orange juice
6 Tbsp aji Colorado paste (or any hot pepper paste)
6 Tbsp cumin powder
6 tbsp onion powder
6 tbsp garlic powder
6 tbsp Paprika
¼ cup lemon or lime juice
½ bunch of parsley
½ bunch of cilantros
6 tbsp dry oregano
1 stick of butter
2 or 3 whole apples
Salt and pepper to taste

Directions

1. Blend all the ingredients together, set aside.
2. With a flavor injector, introduce the blended mix into the whole turkey breast legs, etc.
3. Introduce the pieces of butter in between the skin and the turkey meat.
4. Make sure to put some of the flavor mix Inside the turkey as well as the butter.
5. Introduce the apples inside the turkey to tray to seal the turkey for an even cooking.
6. Time of roasting a turkey is 20 minutes per pound at 350° Fahrenheit, plan accordingly and pre heat your oven.

Recipe Submitted by: Chef Carolina Moratti

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