

MAPLE BACON TURKEY-1-2-3



1 Rub the turkey evenly, inside and out, with chili powder, salt and pepper; loosely stuff the cavity with apples, onion, sage and garlic.



2 Lay bacon strips over the entire turkey: breasts, legs and cavity. (During cooking, the bacon will baste your turkey and keep it moist.)



3 During the last 30 minutes of roasting, glaze any exposed turkey and the bacon strips with the maple syrup several times.

Maple Bacon Turkey

SERVES 10 • PREP TIME: 15 MINUTES
TOTAL TIME: 3 HOURS 15 MINUTES

8.5 to 11 lb (4 to 5 kg) *Compliments Butter Basted, Young, Grain Fed Turkey*, thawed according to package directions

1 tbsp (15 mL) chili powder

¼ tsp (1 mL) each salt and pepper (optional)

2 apples, chopped

1 bulb garlic, halved

1 onion, chopped

1 bunch fresh sage, coarsely chopped

1 pkg. (500 g) *Compliments Maple Bacon*

1 cup (250 mL) *Compliments Organic 100% Pure Maple Syrup*

Compliments Festive Cranberry Sauce

1 Preheat oven to 500°F (260°C). Season turkey evenly, inside and out, with chili powder and (if using) salt and pepper. Place turkey in a roasting pan. Stuff the cavity loosely with apples, garlic, onion and sage.

2 Lay bacon strips over the entire turkey: breasts, legs and cavity. Transfer to oven and reduce heat to 350°F (180°C). Roast turkey for about 3 hours or until an instant-read thermometer registers 180° F (82 °C) when inserted into the inner thigh.

3 During the last 30 minutes of roasting, brush the turkey and bacon with the maple syrup several times. Serve carved turkey with *Compliments Festive Cranberry Sauce*.

Per serving: 790 calories, 62 g protein, 55 g fat, 9 g carbohydrates

CHEF RYAN'S TURKEY FAQ

Q: How do I know when my turkey is done?

A: When the joints are loose, the juices run clear and it has an internal temperature of 180°F (82°C) on an instant-read thermometer when inserted into the inner thigh. Using one makes cooking much easier. And don't forget to let the turkey rest before carving. The muscle needs to relax and the juices will settle back where they belong—in the turkey, not all over your cutting board.

Chef Ryan's Gravy

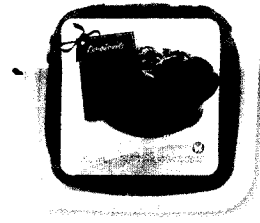
SERVES 10 • PREP TIME: 5 MINUTES
TOTAL TIME: 20 MINUTES

1 Prepare gravy while turkey is resting, tented with foil, on a carving board. Pour off the excess oil in the roasting pan, leaving the brown drippings. Set the roasting pan over medium heat. Add 2 tbsp (30 mL) **butter**, 1 chopped **onion**, 2 chopped **garlic cloves** and 3 **sprigs thyme**; sauté for 3 to 4 minutes or until softened.

2 Stir in **flour** to make a paste; cook for 30 seconds. Pour in ½ cup (125 mL) **white wine**, stirring to loosen pan bits.

3 Whisk in 2 cups (500 mL) **chicken broth** and simmer for 8 to 10 minutes or until thickened. Season to taste with **sea salt and pepper**. Strain into a gravy boat; keep warm.

Per serving: 45 calories, 1 g protein, 2.5 g fat, 4 g carbohydrates



FESTIVE CRANBERRY SAUCE

280 mL

A delightful accompaniment for turkey, ham and chicken, or even Brie and Cheddar cheeses, this fresh, whole-berry sauce is rich with distinct cranberry taste.



100% PURE
MAPLE SYRUP
375 mL