

Citrus Mint Turkey with Lightly Spiced Cranberry Sauce



Lighten things up this Thanksgiving and holiday season with a fresh citrus and mint flavored marinade slathered over the turkey meat.

Accompanying moist slices of turkey breast is my signature cranberry sauce, lightly spiced with whole Indian spices, a hint of ginger and fresh mint.

Prep Time	Cook Time	Marination
1 hr	4 hrs	4 hrs

Servings: 12

Ingredients

- 12-14 lb whole turkey

For the turkey marinade

- 1 cup mint leaves
- ½ oz about 1 cup cilantro leaves and thin stems
- 2 oz about ½ cup roughly chopped red onion
- 1-2 Thai or Serrano green chili pepper based on size and desired spice levels
- 1 teaspoon grated ginger
- 4-6 1 oz garlic cloves, peeled
- ½ teaspoon ground cumin
- 1½ teaspoon cracked black pepper
- 2 teaspoons salt
- ½ teaspoon brown sugar refined sugar is also fine
- ⅓ cup lemon juice
- ¼ cup orange juice

To prepare the turkey pan

- 1 cup white wine
- 1 cup chicken stock or water
- 1 lemon or lime quartered
- 1 orange quartered
- ½ medium onion cut in quarters
- Sprigs of mint leaves and cilantro leaves
- Canola oil and ½ teaspoons each of salt & cracked black pepper to rub over turkey skin

I've added a handy chart for metric conversions to my resource section, [click this link.](#)

Instructions

1. Wash the turkey well, inside and outside, and pat it dry completely; a dry turkey makes it easier to spread the marinade.

2. In a mini food processor, grind all the ingredients for the turkey marinade to a very finely chopped consistency. (It doesn't have to be a smooth paste.)
3. Gently loosen the skin from the turkey; the back of a spoon works well with the rounded side up against the skin. Smear the citrus, spices and herbs marinade under the skin on the meat, covering the meat as evenly as possible, and then spread remaining marinade over the outside of the skin. Cover and refrigerate the turkey for at least 4 hours (overnight is best.)
4. Preheat the oven to 400F.
5. Prepare the turkey pan by pouring white wine and chicken stock in the pan along with orange and lemon halves, onion quarters and herbs.
6. Prepare the turkey by stuffing the cavity of the turkey with quartered lemons and onions, as well as slices of ginger and whole unpeeled garlic cloves to absorb 'nasty' juices from inside the bird. Tie legs together with kitchen twine to close the cavity. (Discard lemon/onion, etc. when the turkey has finished cooking.)
7. Rub canola oil over the skin along with ½ teaspoon each of salt and pepper. Pour the remaining marinade into bottom of the turkey pan.
8. First, cook the turkey breast-side down, and flip the turkey over about 40 minutes into the cook time. Since the turkey legs take longer to cook, this step helps the breast stay moist.
9. Start cooking the turkey at 400F for the first 40 minutes to seal in the juices of the bird. Reduce oven temperature to 325F for the remaining cooking time to let the bird cook slower, which makes the inside meat more tender. Baste the turkey with pan drippings intermittently.
10. The turkey is done when the thickest part of the breast registers 160F on a meat thermometer. Once cooked, cover the turkey with foil and let it rest for at least 30 minutes or longer. (Note: Recommended temperature for turkey breast is 165F for safe consumption, but I prefer to pull it out at 160F for a moister outcome; turkey continues to cook further on standing.)
11. Serve slices of moist turkey arranged on a platter along with Lightly Spiced Cranberry Sauce (recipe in this post).