

Jamaican Jerk Roast Turkey

Yield: 10 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-turkey-recipe>

Ingredients:

- 3/4 cup olive oil
- 1/2 cup light brown sugar packed
- 1/2 cup scallions chopped
- 1/4 cup ground black pepper freshly, plus more to taste
- 2 1/2 tablespoons kosher salt plus more to taste
- 1/2 tablespoon dried thyme
- 1 teaspoon ground cinnamon
- 1/2 teaspoon grated nutmeg freshly
- 1/2 teaspoon ground cloves
- 1/4 cup lime juice freshly squeezed, plus wedges for serving
- 1 1/2 tablespoons soy sauce
- 6 cloves garlic
- 2 scotch bonnet chiles stemmed and chopped
- 2 inches ginger piece, peeled and thinly sliced
- 8 tablespoons unsalted butter
- 12 pounds turkey

Nutrition:

1. Calories: 1150 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 395 milligrams
4. Fat: 69 grams
5. Protein: 109 grams
6. SaturatedFat: 19 grams
7. Sodium: 2290 milligrams
8. Sugar: 11 grams

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