

Super Moist Turkey

Yield: 8 min

Total Time: 105 min

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

Ingredients:

- 1 whole turkey Preferable fresh and all natural not injected with any solution.
- 1/2 cup butter Melted
- 2 cups dry white wine
- 2 cups chicken stock Or Turkey Stock
- 1 cup butter Softened
- 2 tablespoons fresh sage Stem Removed and Chopped
- 2 tablespoons fresh rosemary Stem Removed and Chopped
- 1 tablespoon fresh thyme Stem Removed and Chopped
- 1 whole lemon Zested, Preferably Organic
- 4 cloves garlic Minced
- 3 teaspoons sea salt

Nutrition:

1. Calories: 1380 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 520 milligrams
4. Fat: 85 grams
5. Fiber: 1 grams
6. Protein: 128 grams
7. SaturatedFat: 34 grams
8. Sodium: 1630 milligrams
9. Sugar: 2 grams

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