



Wildwood Ovens Wood Fired Turkey
Recipe by Chef Michael Gerard



Ingredients:

- 1 Large Turkey
- 1 Large white onion
- 1 Whole lemon
- 4 Cloves Garlic
- 1 Small bundle of fresh thyme
- 1 Small bundle of fresh rosemary
- 2 Tbsp Olive Oil
- TT Sea Salt
- TT Fresh Cracked Black Pepper

Procedure:

Rinse your turkey inside and out, pat dry with paper towels. Cut onion and lemon in half and place inside the cavity of the bird with garlic and fresh herbs. Truss the bird to keep everything inside. Coat the entire turkey with olive oil and season with salt and pepper.

Place the bird on an elevated roasting rack breast side down in a wood fired oven preheated to about 500°F. When the skin on the top side of the bird has been sufficiently browned, flip it over and put back in the oven. Once the breast side has turned a golden brown color, cover the entire turkey with foil. Continue baking until you reach an internal temperature of 160°F between the leg and thigh. Allow to rest 5-10 Min. before serving.