

Roasted Wild Turkey Recipe



- Prep: 10 min. Bake: 3-1/2 hours
- Yield: 10-12 Servings

Ingredients

- *1 wild turkey (10 to 15 pounds)*
- *2 large apples, quartered*
- *6 to 8 medium red potatoes, quartered*
- *2 pound baby carrots*
- *2 medium onions, sliced*
- *2 cups water*
- *1-1/2 teaspoons seasoned salt*
- *1 teaspoon salt*
- *1 teaspoon pepper*
- *1/2 cup maple syrup*
- *1/4 cup French salad dressing*
- *1/4 cup barbecue sauce*
- *2 tablespoons ketchup*
- *2 tablespoons steak sauce*
- *1 tablespoon lemon juice*

Directions

- Place turkey on a rack in a roasting pan; place apples in turkey cavity. Place potatoes, carrots and onions around turkey. Pour water over vegetables. Combine

- seasoned salt, salt and pepper; rub over turkey. Combine remaining ingredients; spoon over the turkey.
- Cover and bake at 325° for 3-1/2 hours or until a meat thermometer reads 180° baste if desired. Turkey may be uncovered for the last 30 minutes for additional browning if desired. **Yield:** 10-12 servings.

Nutritional Facts 1 serving (6 ounces) equals 615 calories, 23 g fat (6 g saturated fat), 204 mg cholesterol, 766 mg sodium, 37 g carbohydrate, 4 g fiber, 63 g protein.

Courtesy of www.tasteofhome.com