



WHISTLERGRILLS

## Rotisserie Turkey

*TURKEY CROWN DELICIOUSLY PAIRED WITH ROAST POTATOES, HONEY GLAZED CARROTS AND PARSNIPS.*

This show-stopping Christmas inspired recipe really will leave your guests wanting more! Not only will it save you time and oven space on the big day, but will take your Christmas dinner game to a whole new level! Serves 6.

**Prep time** - 20 mins **Cook time** - 80 mins **Skill level** - Easy-moderate

### Ingredients

#### Turkey

2.5-3kg Turkey crown

Fry light sunflower oil spray

1kg Maris Piper potatoes cut into chunks, parboil

700g chantenay carrots

6 Parsnips cut into chunks

2tbs of sunflower oil

1tbs white wine vinegar

2tbsp clear honey

#### The Christmas Rub

1 cinnamon stick

6 dried cranberries

6 cloves

Grated zest of 1 orange & 1 lemon

4 bay leaves

2 tsb coriander seeds

1 tbsp of sea salt

1 tbsp soft brown sugar

### Method

#### Turkey

1. Blend all of the rub ingredients together using a pestle and mortar, or a small blender.
2. Spray the whole of the crown with fry light, this will help the seasoning rub stick to the meat. **Top tip** – this is best to be done the day before to allow all the Christmassy flavours to permeate the meat.
3. Massage 1 tablespoon of the rub into the cavity. Work the skin loose from the breast, being careful not to tear it, and also 1 tablespoon of the rub directly on the breast meat, under the skin. Massage the rest of the rub over the outside of the Turkey.
4. **Prepare the grill:** Set your grill up for rotisserie cooking at a steady medium heat, 180°C or 350°F, by turning the two outer burners to medium, placing a griddle plate under the rotisserie and turn the burner underneath it to its lowest setting.
5. **Skewer the Turkey:** Trim away any loose skin that may be on the turkey crown. Skewer the turkey onto the rotisserie running the prongs under the belly of the bird, so you don't pierce the meat on the breast.
6. **Cooking the turkey:** Start the rotisserie motor, and cook with the lid closed. It should take about 80 minutes to cook, depending on the size of the breast. We recommend you go by temperature. You want the breast at the thickest part to read 65°C or 150°F; start checking after an hour of cooking.
7. **Cooking the potatoes:** After 15 minutes place the potatoes on the griddle plate under the turkey to allow all the turkey juices drip onto the potatoes.
8. **Cooking the Carrots and Parsnips:** After the turkey has been cooking for 45 minutes tip the carrots and parsnips into a roasting tin and toss with the sunflower oil and season with salt and pepper. Place on a griddle rack away from direct heat and roast for 20 minutes. After 20 minutes drizzle the vinegar and honey over the carrots and parsnips, toss well and return to the rack for a further 20 minutes.
9. **Serving:** Remove the Turkey from the rotisserie and let it rest for at least 15 minutes before carving, by which time the potatoes, carrots and parsnips will be also be ready to enjoy!



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