

Main course

DRUNKEN TURKEY

12 lb turkey
½ cup golden raisins
2 cups dried apricots
½ cup dates
3 each apples
3 cups fresh juice from oranges
2 red Chillies
1 tbsp Sambal Oleg
3 cups Tequila
3 cups Grand Marnier
2 unsalted butter sticks

Preheat oven to 325 degrees F. Rinse turkey and pat dry inside and out. Set aside.

Combine dried fruit, raisins, and apples in a medium-size bowl. Put orange juice and chillies into a blender or food processor and process for 1 minute. Add 1 cup each of tequila and Grand Marnier and the Sambal Oleg, then pour the mixture over the fruit and let rest 15 minutes. Drain the fruit, reserving the liquid. Cut half the butter into 1/2-inch pieces and combine with the fruit.

Stuff the turkey with the mixture. Place the turkey with the breast to bottom in deep roasting pan.

Melt remaining butter and add it to the Mixture of remaining tequila and Grand Marnier and reserved orange juice-liquor. Pour it over the bird every 15 min either with a big spoon or with a metal injection nozzle. After 1 1/2 hours turn the turkey to the other side.

After 2 ½ hours (depending on the weight)

the turkey should be almost ready, reduce the heat to 200 F and let it rest until serving.

Arrange the Turkey on the plates with the Fruit - Stuffing.

Serve it with Cranberry - Oranges – Sauce and Sweet-Potatoes-Casserol.