THE PEOPLE'S CHOICE
SUPREMO
FOOD MARKET

LATIN-STYLE MOJO & ALCAPARRADO ROASTED TURKEY



SERVINGS	10 - 12
PREP TIME	30 MINS.*
COOK TIME	~4-4.5 HRS.*

INGREDIENTS

- **1 (12–13 lb)** whole turkey (giblets and neck reserved)
- **6** fresh limes
- **1** bottle (24 oz) bitter orange marinade (naranja agria)
- **12** whole garlic cloves, peeled
- **1 ½ tbsp** dried oregano
- **½ tsp** ground black pepper
- **¼ tsp** ground cumin
- **¼ cup** extra virgin olive oil
- **¼ cup** white wine vinegar
- **12** Spanish pimiento-stuffed olives
- **1 tsp** capers
- **2 tsp** fine salt
- **2 cups** dry white wine
- **2 cups** turkey, chicken, or vegetable stock

DIRECTIONS

1. **2 Days Before (Citrus Wet-Brine):** Remove the giblets and neck from the turkey cavity and set them aside in the refrigerator for roasting day. Place the turkey in a clean, food-safe container or stockpot large enough to submerge it. Pour in the 24 oz bottle of bitter orange marinade and squeeze the juice of all 6 limes over the turkey. Fill the pot with enough cool water to fully cover the turkey. Cover securely and refrigerate for 24 hours.

2. **1 Day Before (Drain & Rinse):** Remove the turkey from the citrus brine and discard the liquid. Thoroughly rinse the turkey inside and out under cold running water, then pat it completely dry with paper towels.

3. **Make the Garlic-Alcaparrado Wet Rub:** In a blender or food processor, combine the 12 garlic cloves, dried oregano, black pepper, ground cumin, Spanish olives, capers, salt, olive oil, and white wine vinegar. Pulse until the ingredients break down into a coarse, fragrant herb-garlic paste (alcaparrado adobo).

4. **Season & Marinate Overnight:** Using a small, sharp knife, make several 1-inch cuts into the thickest parts of the turkey (breasts, thighs, and legs), taking care not to hit the bone. Work your fingers gently under the skin of the breast and thighs to loosen it. Press spoonfuls of the garlic mixture directly into the small cuts and underneath the loosened skin. Rub the remaining seasoning evenly over the exterior skin and inside the cavity. Cover tight with foil or plastic wrap and refrigerate overnight.

5. **Roasting Day Prep:** Preheat your oven to 350°F (175°C). Arrange a roasting pan fitted with a V-rack or elevated wire rack. Place the reserved turkey neck and giblets at the bottom of the roasting pan. Transfer the seasoned turkey onto the rack. Pour any marinade juices left in the prep dish into the bottom of the pan, followed by the 2 cups of white wine and 2 cups of stock.

6. **Roast:** Place the turkey in the oven and roast uncovered at 350°F for roughly 4 to 4.5 hours *(approx. 20 minutes per pound)*, basting periodically with the pan juices. The turkey is done when an instant-read thermometer inserted into the thickest part of the thigh (without touching bone) registers 165°F (74°C) and the skin is golden brown.

7. **Rest:** Carefully remove the turkey from the oven, tent it loosely with aluminum foil, and let it rest for 30 minutes before carving to allow the juices to redistribute.

8. **Serve:** Strain the aromatic roasting pan liquid to prepare a rich Latin-style pan gravy, and serve the carved turkey alongside roasted winter vegetables.

*__Note on Preparation & Brining:__ For maximum flavor and optimal moisture, plan ahead: thaw your turkey in the refrigerator for 3 days. Brine it 2 days before cooking, season it 1 day in advance, and roast on Thanksgiving day. This method guarantees a juicy, tender, and deeply savory bird.

Recipe inspired from: https://micocina-latina.com/2013/11/23/turkey-with-a-latin-twist/