

TIME FOR THE TURKEY



Ingredients

Turkey (size of your choice)
Plain yogurt: few large packages,
enough to cover entire turkey
Salt, pepper,
Herbs: fresh or dried thyme,
oregano, rosemary, sage,
Dried Fruits: dates, apricots and
some of your choice
½ cup dry red wine

Instructions

Salt and pepper the turkey and soak overnight in the plain yogurt. In the morning rinse it well. Season your turkey with salt, pepper, oregano, thyme, rosemary and sage. Fresh herbs are the best but dried are good as well. Add some dried fruits: dates, apricots. Place portion of the herbs and dried fruits inside the cavity of the turkey. Add half cup of red wine and put it in the oven. Preheat the oven to 450°F then drop the temperature to 350°F after putting the turkey into the oven. It takes usually about 15 minutes of cooking time for each pound of turkey. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F.