



Oven Barbecued Turkey

This homemade barbecue sauce has a sweet gentle heat, which lightly dances on your tongue and bakes into the turkey as it slowly roasts in the oven. If you want the heat to tap dance on your tongue, reduce the amount of V-8 and increase the chili-garlic sauce.

Behind the Counter You can use any turkey parts you like, a whole breast or a whole turkey (increase the amount of sauce). Alternate cuts: chicken parts (-\$) beef or veal ribs (+\$).

Start to finish 2 hours to marinate, then under 2 hours to bake. The marinating step can be eliminated if time is crunching

For the sauce

½ cup ketchup
¼ cup chili-garlic sauce
½ cup V-8 tomato juice
¼ cup vegetable oil
¼ cup apple cider vinegar
1 ½ tablespoons Worcestershire sauce
1 tablespoon honey
¼ teaspoon dried oregano
½ teaspoon kosher salt

4 to 5 pounds turkey, drumsticks, thighs, wings or whole breast

In a small saucepan, combine all the sauce ingredients, cook and stir over a low heat, uncovered, about 15 minutes, until the sauce has thickened enough to coat the back of your spoon. Let the sauce cool.

Place the turkey parts in a shallow roasting pan and pour three-quarters of the barbecue sauce over the turkey, turning the pieces so they are coated on all sides. Reserve the remaining sauce to serve when the turkey is finished roasting. If time allows, cover the turkey and let it marinate in the fridge for about 2 hours. When ready to bake, **preheat the oven to 325 degrees** and remove the turkey from the fridge.

Bake at 325 degrees for 30 minutes. Turn the pieces over, so the undersides have a chance to brown, basting the parts with the collected drippings each time you turn and adding water to the pan if the sauce begins to dry out. Continue baking for another 30 minutes, turn and baste them again. Continue to bake until an instant read thermometer registers 160 to 165 degrees, about 30 minutes longer. Remove the turkey to a waiting plate and tent loosely with foil. Use a gravy separator to help remove the fat from the drippings. In a small saucepan heat the defatted drippings with the reserved sauce. Serve with the sauce on the side.

About 4 servings