



Maple, Clementine and Chipotle Glazed Turkey

Makes: 4

Prep time: 10 minutes

Cook time: 1 hour and 30 minutes,
plus resting time

Ingredients:

1 turkey (weighing approx 3kg)

A few sprigs rosemary

A few sprigs thyme

1 onion, thickly sliced

1 bulb garlic

4 tablespoons maple syrup

4 tablespoons clementine juice

1 tablespoon chipotles in adobo,
finely chopped (or use a chipotle hot
sauce)

Butter

This recipe uses the Jupiter Outback BBQ like an oven to roast a turkey, which is finished with a maple syrup, clementine and smoky chipotle glaze.

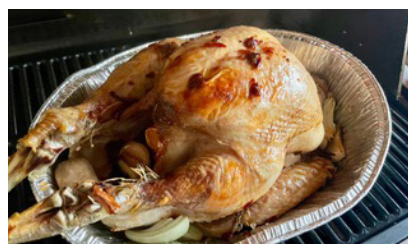
Method:



1. Combine the maple syrup, chipotles in adobo and clementine juice and mix well. Reserve the juiced clementines for glazing the turkey. Set aside.



2. Light 2 gas burners on the Jupiter Outback BBQ and set the heat to medium - you're looking for a temp of 180C.



3. Place the turkey in a roasting dish. Stuff the juiced clementines and garlic into the cavity of the turkey. Arrange the onion slices, rosemary and thyme around the outside. Rub the turkey all over with butter and season well.

4. Cover with a tent of foil, so that it covers the bird but doesn't touch

Method Continued:

it. Place on the BBQ on the side without heat and cook for 50 minutes, turning the tray around once to ensure even cooking.

5. After this time turn the heat up to high (around 200C), remove the foil and brush with the glaze. Close the lid and cook for a further 15 minutes, then glaze and cook for another 15 minutes.

6. Test the bird with a probe thermometer if you like (it should register at least 70C - the temp will continue to rise as it rests). Cover with foil and wrap in a towel to rest for around 30 minutes before carving and serving.