

Thoughtful Thursday
JAMAICA-ME-CRAZY JERK TURKEY

- 1 10-14 pound turkey
- 2 cups onions, chopped
- 1 cup scallions, chopped
- 2 tablespoons fresh thyme leaves
- 2 teaspoons sea salt
- 2 tablespoons brown sugar
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon pepper
- 2 Scotch Bonnet peppers or Habaneros, chopped
- ¼ cup soy sauce
- 2 tablespoons olive oil
- 2 tablespoons vinegar
- ¼ cup BBQ sauce
- ¼ cup butter, softened

1. Preheat oven to 325 degrees. Place turkey on a rack, breast side up in a large roasting pan. In a food processor combine all ingredients except for butter. Blend for 1 minute until smooth.
2. Completely coat turkey with softened butter. Brush Jerk sauce on to thoroughly coat turkey. Place in oven uncovered. Baste turkey every 30 minutes (spoon pan juices back over the top). Loosely cover with foil after 2 hours.
3. Follow cooking directions on package for roasting time, depending on weight. When turkey is done, let rest for 15 minutes before carving.

servings: 15-18 / prep time: 45 minutes / cook time: 2-4 hours