



# SWEET & SPICY TURKEY

★ RECIPE ★

# SWEET & SPICY TURKEY

TIME: VARIES BASED ON THE BIRD

## INGREDIENTS:

- 3 TBSP KOSHER SALT
- 2 TBSP BROWN SUGAR
- 2 TBSP HONEY
- 4 TBSP DAS GÜD SPICE CO BIRD RUB POULTRY SEASONING
- 4 TBSP DAS GÜD SPICE CO GARLIC HABANERO HOT SAUCE
- 2 TBSP CANOLA OIL

## DIRECTIONS:

1. STIR TOGETHER SALT, BROWN SUGAR, AND DAS GÜD BIRD RUB.
2. GENTLY CUT AND PEEL THE SKIN OF THE TURKEY BACK WITHOUT REMOVING IT.
3. WITH YOUR HAND, SPREAD 2T SALT MIXTURE UNDER THE SKIN OF THE TURKEY. BE GENTLE TO ENSURE YOU DO NOT TO TEAR THE SKIN.
4. BLEND OIL, HONEY, GARLIC HABANERO HOT SAUCE, REMAINING SALT MIX, AND OIL IN A SMALL BOWL.
5. BRUSH MIXTURE ONTO TURKEY, JUST ENOUGH TO COVER IT. BRUSH IT ON AGAIN AT THE END OF THE ROASTING TIME TO CREATE A SPICY GLAZE JUST BEFORE REMOVING FROM THE OVEN.



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