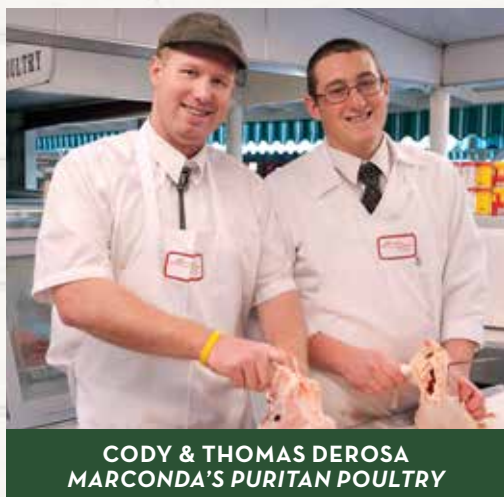


MARCONDA'S PURITAN POULTRY'S GRILLED THANKSGIVING TURKEY



Fall for the HOLIDAYS

EXPERT RECIPES FROM
OUR ARTISAN GROCERS



CODY & THOMAS DEROSA
MARCONDA'S PURITAN POULTRY

SHOPPING LIST:

MARCONDA'S PURITAN POULTRY:

Turkey
Gardel's Auténtico Chimichurri Sauce

MR. MARCEL GOURMET MARKET:

Kosher Salt

DRAGUNARA SPICE BAZAAR:

Black Pepper



MARCONDA'S PURITAN POULTRY'S GRILLED THANKSGIVING TURKEY

Serves 10-14

- 1-14 lb Turkey, split
- 4oz spicy Chimichurri sauce
- 3 Tablespoons Kosher Salt
- Cracked Black Pepper, to taste

Clean and dry turkey. Create a pocket between the skin and flesh using your hand. Rub 1 tablespoon of chimichurri sauce under the skin of each breast and 1 tablespoon under the skin of each leg, 4 tablespoons total.

Use the remaining amount of chimichurri sauce to rub over the skin and underside of the turkey. Season liberally with salt and black pepper. Place on pan to protect from flareups, and grill covered on medium heat for 1 hour 20 minutes, skin side up until a thermometer registers 160 in the thickest part of the bird.

Let the bird rest for 15 minutes before slicing.