

KANEDA YOSHIDA'S  
ROASTED TURKEY WITH LEMON, PARSLEY AND GARLIC  
RECIPE

# THANKSGIVING

## INGREDIENTS

- o turkey
- o 150grams (5.29oz) soft butter
- o 1 tsp pepper
- o 1 tsp salt
- o 3x cloves crushed garlic
- o chopped parsley
- o olive oil
- o 2x yellow onions
- o 3x lemons
- o 2x fresh bay leaves
- o 6x strip of smoked bacon

## INSTRUCTIONS

1. In a bowl, add 150grams (5.29oz) of soft butter and a tsp of salt and pepper.
2. Add a touch of olive oil to keep it from burning.
3. Add a zest of 2 lemons and lemon juices.
4. Add 3 cloves of crushed garlic.
5. Add a handful of chopped parsley.
6. Mix well.
7. Season the turkey inside with a salt and pepper.
8. Halve 2 yellow onions and stuff them inside the turkey.
9. Add 2 lemons and 2 fresh bay leaves inside the turkey for aromatic flavor.
10. Carefully open the skin of the turkey and stuff the butter underneath it.
11. Pull back the skin and use the skin to line the butter beneath the skin.
12. Take the rest of the butter and spread the rest on the skin.
13. Add olive oil on the skin.
14. Put into the oven at 220 degrees on broil for 10 minutes till brown then baste the turkey.
15. Take 6 strips of smoked bacon and cover on the breast of the turkey then baste the juice over the bacon.
16. Put back in oven for 3 hours in 180 degrees on broil.
17. Every two hours, baste the turkey.
18. When the turkey is fully cooked, rest the turkey for 3 hours.

\*You can season the turkey and wrap it with tin foil the day before roasting it.\*

