

Thanksgiving Turkey w/Pork Belly

2 LEMONS (FOR FULL ROASTING)
FRESH ROSEMARY
FRESH THYME
FRESH GARLIC (5 CLOVES)
1 LARGE ONION
FRESH GREEN ONIONS (1 BUNCH)
1 STICK MARGERINE OR SALTED BUTTER
SALT & PEPPER
POULTRY SEASONING
PORK BELLY
1 CUP APPLE JUICE
1/2 CUP WATER

Unwrap turkey-take neck and giblets out of cavity. Rinse bird and dry with paper towels. Rub cavity with lemon-insert fresh herbs, garlic, onion. Rub outside with butter, salt, pepper & poultry seasoning- place on rack breast side down. Place pork belly on top of bird. Pour apple juice & water in roasting pan. Cover pan with foil and place in preheated oven to slow roast. Use roasting chart for cooking time by weight of bird and bake at 325 degrees covered. Once you have slow roasted turkey for full bake time, take pan out of oven. Poke holes in foil to release steam, then take off foil, rotate bird, breast side up- put pork belly on top of breast and cook at 400 to brown. Once bird is golden brown take out of oven. Let stand 20 minutes before carving. Do not overbake. Carve then baste turkey slices with juices from roasting pan.