

Chinese Roast Turkey

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Enjoy an unusual spin on Thanksgiving turkey in this Asian-inspired recipe. A sweet soy glaze gives roasted turkey a new level of flavor and texture - a must-try!

Ingredients:

1 (16-pound) turkey
6 cloves garlic, crushed
¼ cup hoisin sauce
2 tablespoons soy sauce
2 tablespoons oyster sauce
1 tablespoon brown sugar
2 teaspoons salt

Directions:

- 1) Preheat oven to 325°F. Combine garlic, hoisin, soy sauce, oyster sauce, brown sugar, and salt in a large bowl. Rub over turkey to coat. Pour remaining sauce into turkey cavity; place turkey in a roasting pan.
- 2) Roast 20 minutes per pound, or roughly 5 hours; let stand 15 minutes before carving.