

# Gwen Gash's Mid Western Turkey

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## Ingredients:

1 Turkey Butter Ball (Frozen)  
1 Onion  
1 Apple  
1 Orange  
1 Pear (I added the pear for volume)  
As required: Butter or Olive Oil  
Salt  
Rosemary and Sage

## Method:

Gwen's method for roasting a turkey is so simple.

Thaw in fridge for 2 days and wash thoroughly.

Remove the bag of neck and organs from inside the turkey and simmer them in water for at least an hour. This is for more broth if you need it later for gravy.

Cut up an onion, an apple, pear and an orange and stuff them inside the turkey. If turkey is larger, use more fruit.

Some rosemary and a bit of sage is nice, as well.

Rub the turkey down with butter or olive oil.

Cover with aluminium foil and bake according to the size of the bird.

Baste OFTEN with juices.

Remove the foil for the last hour so that the turkey will brown and the top will be golden and a tiny bit crispy.

Lightly salt

