



## INGREDIENTS

- 1 12-18 lb Koch's Turkey
- Sea salt
- Cracked Pepper
- 2 carrots
- ½ onion
- 3 stalks of celery
- 1 orange
- 8 Tbs butter
- 36 oz Yuengling® Oktoberfest Beer

### OPTIONAL DRY RUB:

- 2 Tbs sage
- 1 Tbs garlic powder or cloves
- 1 Tbs thyme

Page 1

## DIRECTIONS

1. Preheat oven to 325°.
2. Rinse Koch's turkey inside and out, and pat dry. Cover turkey with sea salt and cracked pepper.
3. Cut carrots, onion, celery, and orange, and insert into cavity of turkey. Place turkey in roasting pan.
4. Melt 8 tablespoons butter and mix with 2-12oz bottles of Yuengling® Oktoberfest. Pour mixture over turkey and top with dry rub if desired.

## Yuengling® OKTOBERFEST TURKEY

5. Baste every 20 minutes with juices accumulated in the roasting pan.

6. When the turkey is about halfway cooked, pour 3rd 12oz. Oktoberfest over turkey, and continue to baste.

*Cooking time is 15 min. per pound for unstuffed turkey and 20 min. per pound for stuffed.*

RECIPE COURTESY OF:



Page 2

