

Kirk West's take on Sweet, Drunken, Israeli Turkey

This "recipe" from Kirk West was borrowed from a friend in the industry. It's called a Sweet Drunken Israeli Turkey and Kirk says he got it from a "not so sweet, occasionally drunken Israeli." He's been making it for years, it's always delicious, and he was happy to share all the details.

The first step is to find a cooler large enough to hold the turkey and marinade because you'll need to keep it cold until ready to cook. Kirk is fortunate to have a walk-in cooler on his farm, so he uses a tub.

For the marinade, you'll need lots of honey. Kirk uses two 32 ounce jars of honey, but if you don't have his sweet tooth you might cut that back.

You also need a lot of beer. Kirk uses 15 cheap beers (flash back to your college days) for the marinade, then 15 good beers for basting. You'll probably only need one or two for basting, but you'll want the others to stay hydrated, so choose something you like.

Apples will add a little more sweetness, and a little tartness, so add 3-5 lbs of grated apples to the marinade.

Taste the marinade before adding the turkey to see if you need to make any adjustments.

Marinate the turkey for at least 24 hours; Kirk kept his in the sauce for 5 days. If the bird can't be completely submerged, rotate it to make sure it is evenly seasoned.

When you're ready to cook, remove the turkey from the marinade, rub it down with butter and olive oil then stuff the cavity with apple cores.

Kirk recommends roasting this sweet, drunken turkey in the oven, breast down. He says it's not as pretty as roasting it with the breast up, but he believes the meat tastes better.



Kirk & Dobbie ready for Christmas



Key ingredients for the marinade



Rotate the marinating turkey