

RECIPES

Mexican-style Roast Turkey

This technique adds just enough south-of-the-border seasoning to roast turkey, but not so much that it would be deemed untraditional--or at all offensive to people who do not enjoy spicy food. Serve the turkey with the Old California-style Turkey Dressing, and the Fresh Cranberry-Jalapeño Jelly.

Ingredients

3 dried New Mexico, California, or *ancho* chiles, stemmed and seeded
3 cloves garlic, chopped
4 tablespoons cider vinegar
2 tablespoons agave nectar or honey
1/3 cup water
3 tablespoons vegetable oil
1 turkey, whatever size you want

Directions

- 1. Make the glaze.** Soak the chiles in hot water for 20 minutes, drain and place them in a blender with the garlic, vinegar, and agave nectar or honey, and the water. Blend the mixture for 1 minute. Add the oil to the blender and pulse once or twice, or just until it is mixed with the other ingredients.
- 2. Roast the turkey.** Brush the turkey with the glaze, and roast it as you normally would, basting it with the glaze every ½ hour.