

MY KIND *of* Holiday

RASHA AL KHAYRO'S ROASTED TURKEY WITH A LEBANESE TWIST



LIST *of* INGREDIENTS

FOR THE TURKEY

FOR THE RICE

1 (4 kg. / 9 lb.) whole fresh or frozen turkey, giblets and neck removed

2 cups medium grain rice like jasmine rice

1 ½ teaspoons Lebanese seven spice

3 cups water

5 bay leaves (to put in the cavity of the turkey and in the tray)

2 teaspoons salt

5 cardamom pods

2 teaspoons cinnamon powder

3 cups water

1 teaspoon Lebanese seven spice

Salt (to rub the inside and outside of the turkey)

500 g. / 1.1 lb. ground beef or lamb

¼ cup canola oil (to rub the turkey)

1/3 cup blanched almonds

½ teaspoon tomato paste + 3 tablespoons canola oil, to brown the bird later

½ cup black or golden raisins (optional)

Cooking twine

1/3 cup ghee or canola oil

AFTER ROASTING, THE TURKEY IS STUFFED WITH A LEBANESE RICE THAT IS CALLED "TOTBEEA"—RICE COOKED WITH GROUND MEAT—THAT GIVES THE BIRD THE TYPICAL LEBANESE TOUCH.

INSTRUCTIONS *for* ROASTED TURKEY

1. Preheat the oven to 225 °C / 450°F.
2. Rinse the turkey and pat dry using a paper towel.
3. Rub the inside and outside of the turkey with salt and seven spice. Then rub inside and outside with the canola oil.
4. Place 2 bay leaves in the cavity of the turkey.
5. Tie the legs of the turkey with cooking twine.
6. Place the turkey on its back in a baking tray.
7. Add 3 cups water, cardamom pods, and remaining 3 bay leaves to the turkey tray.

RASHA AL KHAYRO'S ROASTED TURKEY WITH A LEBANESE TWIST

8. Cook in the oven until the water in the tray starts boiling.
9. Remove from oven and loosely cover the tray with heavy duty aluminum foil. Make sure the top of the bird does not come in contact with the foil.
10. Reduce the heat to 180°C/350°F and cook for 4 hours, rotating the pan and adding more hot water if the tray dries out.
11. Mix the tomato paste with the 3 tablespoons canola oil and brush the cooked turkey.
12. Roast the turkey for an additional 10–15 minutes, uncovered.

INSTRUCTIONS *for* RICE

1. Soak the rice in warm water. Rinse and drain.
2. In a heavy-based saucepan, toast the almonds in ghee or canola oil until lightly browned. Set aside.
3. Add the ground meat to the saucepan and cook for a few minutes until well browned.
4. Add the rice, salt, cinnamon powder, raisins (optional) and seven spice. Stir well.
5. Add 3 cups water. Once it starts boiling, reduce heat to very low, cover the pot, and simmer for 25 minutes.

INSTRUCTIONS *for* ASSEMBLY

1. Transfer the cooked turkey to a serving plate and stuff some of the cooked rice mixture inside the cavity.
2. Arrange the rest of the rice around the turkey and sprinkle the toasted almonds on top.
3. Serve with your favorite gravy on the side. Happy eating!

For homemade gravy: extract 1 cup of the oven turkey broth and place in a pot. Add 1 tablespoon flour and whisk thoroughly over medium heat until the sauce thickens. Season with salt and a dash of freshly grated white pepper.

YIELD X 1 ROAST TURKEY & 2 CUPS RICE

COOK TIME X ~ 5 HOURS

SERVE *and* ENJOY!