

Savory Pickled Dark Turkey Roast

Recipe By Rivky Kleiman



Cooking and Prep:  2
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Serves:  6

No Allergens

Preference: Meat

Fact... my family's preference is always beef. Fact... there were no leftovers.

Difficulty: Easy

Need I say more?

Occasion: Shabbat, Purim,
Sukkot

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Main ingredients

- 1 (4-lb) (1¾-kg) pickled dark turkey roast (in a net)
- 3 cloves garlic, crushed or 3 cubes [Gefen Frozen Garlic](#)
- 2 teaspoons dry mustard
- 1 teaspoon dried rosemary leaves

- 1/8 teaspoon ground thyme
 - 2 teaspoons **Haddar Kosher Salt**
 - 1 teaspoon black pepper
 - 2 tablespoons **Bartenura Olive Oil**
 - 2 tablespoons lemon juice
 - 1 cup semisweet white wine (such as Châteauneuf)
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Start Cooking

Make the Meat

1. Preheat oven to 325 degrees Fahrenheit (160 degrees Celsius). In a small bowl, combine garlic, mustard, rosemary, thyme, kosher salt, pepper, olive oil, and lemon juice until you have a paste-like consistency.
2. Rinse the turkey roast, pat dry, and lay in a 9x13-inch (23x33-cm) baking pan. Pour wine on the bottom of the pan. Smear the herb paste all over your roast. Place in oven and bake for two hours, uncovered, basting occasionally.
3. Remove roast from oven and cover with aluminum foil. Allow to sit 15 minutes before you slice it.