



Double Chocolate Stout Slow Roasted Turkey

Yield: Serves 8-12

Total Time: 12 hours

Ingredients:

- 20 lb. Turkey
- 2 -330ml Young's Double Chocolate Stout Beer
- 1/4 Cup of Kosher Salt
- 1/2 Cup of Organic Butter
- 1 Yellow Onion

Equipment Needed:

- Large Roasting Rack
- Aluminum Foil
- Knife & Fork
- Bottle Opener
- Serving Dish
- Measuring Cup
- Cutting Board

Prep:

- Measure 1/4 cup of kosher salt and set aside
- Get a cutting board, knife, and yellow onion
- Slice yellow onion into quarters and set aside
- Defrost turkey under cool water and remove neck and gizzards
- Open one bottle of Young's Double Chocolate Stout Beer and set aside

Directions:

- Turn on the gas/electric oven to 450 degrees Fahrenheit while prepping
- Get a large roasting rack and place defrosted turkey breast side down onto the rack (this will ensure the turkey is juicy)
- Get a 1/2 cup of organic butter and butter the entire turkey, use more butter if needed, use cold butter not melted butter
- Rub 1/4 cup of kosher salt all over the turkey, use more Kosher salt if necessary
- Put the quartered yellow onion pieces on top of the turkey, inside the turkey and onto the breast of the turkey
- Pour one bottle of Young's Double Chocolate Stout Beer onto the turkey and inside the turkey
- Get the aluminum foil and cut enough aluminum foil to cover the roasting pan while creating a pitch tent around the turkey
- Place the roasting pan with the turkey into the preheated 450 degree Fahrenheit oven for 90 minutes
- After 90 minutes have passed set the oven temperature to 200 degrees Fahrenheit for 8 hours



- After 8 hours have passed check your turkey, some parts will be golden but the breast side will be white
- Open up another bottle of Young's Double Chocolate Stout Beer and pour over the turkey and inside the turkey (you can do this while the turkey is inside the oven)
- Then raise the oven temperature to 400 degrees Fahrenheit and put the aluminum foil back onto the turkey and close the oven
- Cook for about 2 hours or until the turkey is golden brown to your liking
- After it is cooked remove and let sit for about 30 minutes before carving (do not immediately carve)
- Get a fork and knife, large serving dish and carve
- Serve

*****Adjust the ingredients to your liking. *****