



## ZINFANDEL TURKEY – aka PURPLE TURKEY

### Ingredients

Turkey – can be a whole turkey or just turkey pieces

1 bottle of Toasted Toad Cellars Zinfandel

1/2 cup red wine vinegar

Juice of one orange

15 bay leaves

1 Tablespoon whole peppercorns

Two to three cloves garlic lightly crushed

Wash and dry the turkey (if previously frozen should be fully defrosted. If doing a whole turkey you can use new trash bags for marinating. **Do not use** a metal container. If using trash bags use a couple of layers to prevent leaks. Combine all ingredients and place in the refrigerator for 3 to 4 days moving the contents of the bags a couple of times a day to make sure the marinade is getting to all parts of the turkey. Either cook in the oven or I prefer to lightly smoke on the grill using charcoal and apple or cherry wood.