

## Mama B's Sweet and Spicy Turkey

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*Go bold with a turkey that's packaged with heat and a touch of sweetness*

### **Ingredients:**

1	Turkey (+/- 12 Lbs.)	2 Tbsp	Brown sugar
3 Tbsp	Olive oil	2 Tbs	Island Honey
1 Tbsp	Tabasco	3 Cups	Water
4 Tbsp	Mama B's White Meat blend		

### **Directions:**

- Stir together brown sugar and Mama B's White Meat blend. Reserve 2 tablespoons of mixture.
- Pat turkey dry and remove excess skin. Starting from neck, loosen and lift skin from turkey without completely detaching it. Spread remaining mixture evenly under skin. Carefully replace skin. Drizzle skin with 2 tablespoons of the oil and rub with reserved 2 tablespoons mixture. Tie ends of legs together with kitchen twine; tuck wingtips under.
- Stir together honey, hot sauce, and remaining 1 tablespoon oil in a small bowl until well blended.
- Preheat oven to 375°F. Place rack in a roasting pan and put turkey on rack. Add 3 Cups water to pan. Bake in preheated oven 1 hour and 10 minutes. Rotate pan halfway (on same rack), brush with half of honey mixture, and continue baking until a meat thermometer inserted in thickest portion of thigh registers 165°F, about 25 more minutes.
- Remove turkey from oven and brush with honey mixture. Let stand at least 30 minutes.



*Spice  
Blend:  
White  
Meat*

