

Vinegar Pepper Turkey (Pamm C.)

(Barbecued Turkey over Grits)

Wash and pat **turkey** dry.

Mix:

- 1/4 cup oil and
- 1/4 cup salt.

Rub 1/2 of this mixture on turkey and place turkey on large sheets of foil. To the remaining oil/salt mixture, add

- 1 cup vinegar,
- 1/8 cup red pepper and
- 1/8 cup black pepper.
- (I also added about 3-4 tbsp. of Texas Pete.)



Spoon portion of mixture on turkey and wrap tightly in foil. Bake at 350 degrees, opening to baste every 30 minutes until done. Uncover last 20-30 minutes to brown.

For 6 lb. turkey- cook 2-2 1/2 hours.

For 7 1/2 lb. turkey- cook 3 hours.

(I had to adjust this recipe because I cooked a 14 lb. turkey. After I cooked the turkey on Friday, I reheated it Saturday a.m. in a 200 degree oven, then took all the meat off the bones and chopped it into bite-sized pieces. I placed the meat in an aluminum pan, covered the meat with pan juices and foil, and put it in a crock-pot with a cup or so of water and steamed it on low for several hours.)

Served over grits!

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