

PALMINA



Nebbiolo Bird Rub

Ingredients:

Turkey, Chicken, Game Hen (8-10 lbs)

Rub (see below)

For Stuffing:

1 onion, sliced

3 oranges, sliced

Rub:

10 cloves garlic

10 T EVOO

1 T Smoked Paprika

1 T Thyme- dried

2 T Kosher salt

3 tsp pepper

5 T Brown Sugar

5 T Orange Juice – preferably fresh

1 ½ T Toasted Fennel Seed

4 Cloves

Open and decant the Palmina Nebbiolo!

Preheat oven to 350°

1. Put all rub ingredients into a food processor or a blender and blend until a smooth paste.
2. Rub the paste all over the bird and inside the cavity. Pull the skin of the bird over the breasts and the backside, and also rub the paste in between the skin and the meat.
3. Place the onion and orange slices inside the cavity of the bird, and a few in between the skin and the meat.
4. Roast in the oven according to the weight of the bird.

Enjoy!

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