

PALMINA

PROVISIONS



NEBBIOLO BIRD RUB

INGREDIENTS

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

STUFFING

1 onion, sliced
3 oranges, sliced

RUB

Palmina Nebbiolo Bird Rub
10 cloves garlic
5 tsp orange juice (preferably
fresh)

METHOD

Decant the Palmina Nebbiolo!

Preheat oven to 350°

Put all rub ingredients into a food processor or a blender and blend until a smooth paste.

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.

Place the onion and orange slices inside the cavity of the bird, and a few in between the skin and the meat.

Roast in the oven according to the weight of the bird.

Enjoy!