



Turkey Zacatecas Style

By Juana Renovato

Ingredients:

1 turkey
10 cans of evaporated milk
8 dried ancho peppers
1 tsp garlic salt
1tsp salt
1 tsp black pepper
1 stick of butter

Preparation:

Wash the turkey very well the night before cooking. Poke the turkey with a fork all over. Place turkey on pan and soak with the evaporated milk. Place in the refrigerator overnight. Next morning pour milk out and dry turkey very well. Place back on tray.

Sauce

In a saucepan soften chilies in boiling water for 5 minutes. Place hot water in blender and blend. In a saucepan melt butter on low heat. When the butter completely melts add blended chilies (strained) and also add black pepper, garlic salt and salt.

Preheat oven to 400 degrees.

Pour chili mixture starting with the back of the turkey and work your way to the front. Make sure the whole turkey is covered in the sauce. Cover with aluminum foil and place in the oven. After two hours take off aluminum and live it for two minute sot the turkey gets golden.