

## Champagne Turkey With Apples, Pears, And Pecans

### Ingredients

1-12 to 15 lb. Turkey  
1 stick of melted butter  
2 cups of Pink Champagne or Brut Champagne  
6 Fuji or Granny Smith apples cored and cut coarse  
6 large Danjou or Asian pears cored and cut coarse  
1 lb of pecan halves  
1/2 tablespoon of fresh rosemary  
1/4 teaspoon of salt  
1/2 cup champagne  
1 tablespoon of melted butter

### Directions

1. In a large bowl combine apples, pears, pecans, salt, sugar, rosemary, champagne, and butter. Set aside.
2. Prep turkey. Remove neck and giblets from body and neck cavity. Rinse under cold water, drain, and pat dry with paper towel. Fill neck and body cavity with apple/pear mixture.
3. Place turkey on roasting rack in a deep roasting pan. Combine remaining champagne and butter in a small bowl. Brush generously over the entire turkey, until gone. Pour any remaining champagne in the bottom of the roasting pan. Dress turkey with fresh rosemary and salt.
4. Roast turkey in a covered roasting pan at 325deg for 3 hours. Uncover and roast for another 45 minutes until golden brown, or until meat thermometer reaches 180deg when inserted deep in thigh. Let stand 15 minutes before carving.
5. Spoon apple/pear mixture in a large bowl. Use natural juices in the roasting pan for a champagne sauce.