



# consumer

what's new | **recipe database** | cooking trends | cooking tips | facts & stats

recipe e-mail | FAQs | survey | seasonal ideas

-  about ntf
-  foodservice
-  consumer
-  press room

## Lemon Garlic Marinade\*

Meal Type: Dinner  
 Ethnicity: American  
 Occasions: Fourth of July, Labor Day, Memorial Day



Amount	Measure	Ingredients	Preparation
1/2	cup	olive oil	
1/4	cup	fresh lemon juice	
6	large	garlic cloves	
1/2	teaspoon	salt	
1/2	teaspoon	pepper	
		peel from one lemon	

### Method

1. In blender, combine olive oil and lemon juice. While blending, drop in garlic cloves one at a time. Gradually add lemon peel strips. Continue to blend until mixture is pureed.
2. Using an injector, inject marinade into all parts of the thawed turkey. Strain marinade if difficulty passing through injector.
3. Gently massage turkey to distribute marinade.
4. Place turkey in a large plastic bag (cooking bag or clean trash bag). Close bag and refrigerate overnight.
5. Deep fry or roast according to National Turkey Federation recommendations. \*Makes enough for a 10-pound turkey.

*Recipe by The National Turkey Federation.*

Use your browser's **Back** button to select another recipe, or try a [New Search](#).

**The National Turkey Federation**  
 1225 New York Avenue NW, Suite 400  
 Washington, D.C. 20005

TEL: 202.898.0100  
 FAX: 202.898.0203