

Episode 3: **PAVO A LA NARANJA** (*Orange Turkey*)

ORANGE TURKEY

4 servings of turkey with skin
3 carrots
1 sprig of celery
1 onion
2 cloves of garlic
2 oranges
1/2 cup orange liqueur
1 cup orange juice
1/2 cup chicken broth
4 tablespoons of olive oil

Directions:

1. In large pan heat the olive oil
2. Once hot, gild turkey portions putting skin into the oil
3. Once they acquired a golden color turn and gild the other side
4. Put aside on a tray.
5. Use the same oil for the sauce, add carrots dice the onion, garlic and celery and add with to the carrots
6. Once the vegetables acquired a golden color, place the turkey on the sauce and continue cooking
7. Add liqueur, and leave to simmer
8. Repeat the process with the orange juice (if the sauce looks to dry add chicken broth)
9. In another pan heat a bit of olive oil, cut orange slices 1/2 inch thick and place on hot oil and turn. Use them for garnish or decoration.