



## Roast Turkey with Vara Vermut (Vermouth)

This flavorful turkey basted with vermut seals in the juices using Vara Seco Vermut during the high heat. The recipe is based on a 12 to 14 pound fresh turkey. If you have a large bird double the recipe. Times for overall cooking will depend on the size of your bird but the 20 minutes on high heat of 425°F is critical to the sealing of the skin. Using the Vara Seco Vermut will give it an outstanding flavor that your friends and family will rave about for years to come! It's about the quality – and this artisanal crafted vermut offers a beautiful botanical flavor.

### INGREDIENTS

1 fresh Turkey 12 to 14 pounds  
2 bottles of Vara Seco Vermut  
1 large lemon  
1 large yellow onion, cut into quarters  
5 celery stalks, cut in halves  
1 tablespoon fresh tarragon or dried  
¼ teaspoon salt and pepper

### PREPARATION

*The night before:*

Rinse turkey inside and out; pat dry.  
Halve a lemon and rub the cavity with the juice.  
Cover in plastic wrap and refrigerator overnight.

*Preparing to roast:*

Set rack in bottom third of oven and preheat to 425°F.  
Mix cut onion and celery pieces with tarragon salt and pepper.  
Stuff mixture into cavity.  
Place prepared turkey into roasting pan with metal rack.  
Pour ½ bottle of Vara Seco Vermut all over turkey.  
Sprinkle turkey inside and out with salt and pepper.  
Tuck wing tips under turkey; tie legs together.

Put in 425°F oven for 20 minutes to seal the juices.  
10 minutes into the high heat session – pour another ½ bottle of the vermut over the turkey.  
Reduce heat to 325°F and continue basting with vermut – as drippings develop in bottom of roasting pan spoon/baste over turkey. Add additional vermut as needed for plenty of juice.

Continue roasting turkey until thermometer inserted into thickest part of thigh registers 175°F.  
Transfer turkey to platter. Tent loosely with foil; let stand 30 minutes (internal temperature of turkey will increase by 5 to 10 degrees). Reserve pan juices for Au Jus.

## Vara Vermut – Au Jus

Pour pan juices into large measuring cup. Spoon off fat.  
Return pan juices to roasting pan on the stove to make Au Jus – you're likely to have enough vermut drippings in the pan and will not need to add more vermut.

### INGREDIENTS

4 tablespoons salted butter  
¼ cup all purpose flour\*  
1 cup Vara Seco Vermut (or as needed for desired consistency)

### PREPARATION

Set roasting pan on stove to heat. Add butter and Seco Vermut into drippings and bring to a slow boil. Slowly add the flour into the vermut juices while whisking constantly. Continue the slow boil until Au Jus coats the back of a spoon thinly, about 8 minutes.

Season with salt and pepper to taste.

\* If you prefer a thicker Au Jus (or gravy) start with ½ cup flour and whisk in until you have the thickness you desire.

### SERVE

Place the rested bird on serving platter and garnish with Italian parsley, lemon wheels, Fresh sage and grapes – optional. Serve immediately with Au Jus.

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### SIP & COOK!

Purchase a couple bottles of Vara Seco Vermut, as well as Vara Dulce Vermut, and whet your appetite with a “Sweet & Seco” while you prepare this deliciously succulent and flavorful turkey. ¡Salud!



### Sweet & Seco Cocktail

1.5 oz Vara Seco Vermut  
1.5 oz Vara Dulce Vermut

Pour over ice into a wine glass

Garnish with a sprig of rosemary or a twist of orange peel