Signature Recipe

CASA DE FOTH

• SIGNATURE RECIPE •
SIN CITY FLAVOR

TED'S CHAMPAGNE TURKEY

Roasted • Moist • Full of Flavor

A classic holiday turkey with a Casa de Foth twist. Infused with champagne, fresh citrus and apples, and seasoned with Sin City Perfect Breast for incredible flavor ad a juicy, tender result.



INGREDIENTS

- 1 (12–16 lb) whole turkey (neck and giblets removed)
- ½ cup unsalted butter, cubed
- 2 apples, cored and halved
- 1 lemon, cut up
- 3 garlic cloves, chopped
- Casa De Foth's Sin City Perfect Breast seasoning
- 1 (750 ml) bottle Champagne (Brut or Extra Brut)

TOOLS

- Roasting pan with rack
- Oven-safe roasting bag
- Instant-read thermometer
- Basting brush (optional)
- Carving knife & board



THE METHOD

1 PREP THE TURKEY

Preheat oven to 350°F. Rinse turkey and pat dry. Gently loosen the breast skin and insert pieces of butter between the skin and breast.

2 SEASON & STUFF

Place apples, lemons and garlic inside the turkey's cavity. Generously season the breast and outside of the turkey with Casa De Foth's Sin City Perfect Breast.

3 ADD THE CHAMPAGNE

Place the turkey in a roasting bag set in a roasting pan. Pour the Champagne over the turkey (inside and outside). Close the bag according to package instructions.

4 ROAST

Bake for 3 to 3½ hours, or until the internal temperature reaches 180°F (85°C) in the meatiest part of the thigh.

5 REST & CARVE

Remove from oven, take turkey out of the bag, and let rest for at least 20 minutes before carving.

TEMPERATURE GUIDE

350°F	Oven temperature
180°F	Final internal temperature (thigh, 85°C)

PRO TIPS

- ★ Use a roasting bag for maximum moisture and easy cleanup.
- ★ Choose a dry Champagne (Brut or Extra Brut) for the best flavor.
- ★ Let the turkey rest at least 20 minutes to keep it juicy.
- ★ Save the bag juices to make a rich gravy.
- ★ For extra flavor, add a few fresh herb sprigs (thyme or rosemary) to the cavity.

Great ingredients. Proper cook. Damn good.
– Ted Foth

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FOTH RULES

1. PREP & SEASON
Loosen the skin, add butter, and season generously.

2. CHAMPAGNE MAGIC
Use a dry Champagne and roast in a bag for incredible moisture.

3. COOK TO 180°F
Roast at 350°F until the thigh reaches 180°F (85°C).

4. REST & ENJOY
Rest at least 20 minutes, carve, and serve with your favorite sides.

COOK WITH CONFIDENCE. SERVE WITH PRIDE.