
The Turkey Witch

Ingredients

1 turkey breast - about 7 pounds
1 T savory herb roasting rub, like McCormick
6 scallions - hair
2 eggs
¼ t black food coloring
4 flour tortillas
White American cheese
Cucumber slices
Carrot slices
1 black pitted olive, halved
1 green Italian hot pepper - nose
1 radish - mouth
1 large carrot

Procedure

Heat oven to 350°F. Place 1 turkey breast on rack set in roasting pan; sprinkle with 1 tablespoon savory herb roasting rub. Roast turkey 2½ hours, or until thermometer inserted in turkey, not touching bone, reads 175°F. **Hair:** Use scissors to cut scallions lengthwise to make hair, being careful not to cut all the way through to the end. Place in ice water. **Hat:** In a small bowl, combine eggs and black food coloring. Form 1 piece aluminum foil into cone shape. From tortillas, wrap 1 around cone; secure with toothpick. Place 1 tortilla flat on foil-lined baking sheet. Top with tortilla cone to form hat. Place hat on head. Decorate hat with cucumber and carrots as shown. **Collar:** Shape 2 pieces foil into two 4"x1½" logs for collar. Fold 1 tortilla ⅔ of the way over 1 log. Repeat with remaining tortilla and foil log. Using pastry brush, coat tortillas with colored egg mixture. Bake 8 minutes. Let cool. **Face:** Transfer hot turkey from roasting pan to platter; immediately place sliced white American cheese on hot turkey surface to cover, trimming any overhang to fit. Remove scallions from ice water. Shake or blot dry. Using toothpicks attach scallions for hair; attach cucumber slices, carrot slices and black pitted olive to form eyes; attach green Italian hot pepper for nose. Add a piece of black pepper (held on by a small piece of toothpick) for a wart. Using sharp paring knife cut radish diagonally into wedge; cut and remove inner wedge to form mouth. Attach to face with toothpick. Place large gummy spider in front.

