



MARY'S HONEY MAPLE TURKEY GLAZE

From Mary's Kitchen

Ingredients:

Mary's Bone-In Turkey Breast, 4-8 lbs.	1 sprig fresh thyme
1 Apple - sliced	½ cup butter
½ Lemon - quartered	¼ cup maple syrup
½ Small Onion quartered	¼ cup honey
1 sprig fresh rosemary	32 oz. chicken broth

Cooking Instructions:

1. Preheat oven to 350 degrees
2. Place the apple, lemon, onion, rosemary, and thyme in the center of the roasting pan
3. Place the turkey in roasting pan on top of the apple, lemon, onion, thyme and rosemary
4. Prepare the glaze by melting your butter in a sauce pan, then add in the maple syrup and honey. Bring to a slow boil and remove from heat
5. Pour the glaze on top of the turkey breast
6. Add 32 oz of chicken broth to the roasting pan making sure not to pour on the turkey
7. Place in the oven until reached 165 degrees. (all ovens are different but it should take roughly 30 minutes for each lb. of turkey)
8. Once turkey reached 165 degrees pull out of the oven and rest for 10-15 minutes. Cut and enjoy.

Tips:

1. You can also use this recipe for a whole turkey, just add the apples, lemon, onion, rosemary and thyme into the body cavity of the turkey.
2. If the top of your turkey is getting nice and golden but the internal temperature is not 165 degrees you can put a piece of foil over the top of the turkey. This will help with the turkey not getting to dark.