

Fresh Herb Brined Turkey Breast

DIRECTIONS

Five to Eight pound Turkey Breast;
Brine overnight, Roast two hours, rest 20 minutes

Brine

In a large pot, stir together salt, sugar, garlic, peppercorns and herbs with one gallon of water. Bring to a boil, remove from heat and let cool to room temperature. Once cooled, stir in another gallon of ice cold water and then submerge turkey breast. Place pot in refrigerator overnight. Before roasting rinse turkey clean and pat dry.

Prepare

Preheat oven to 450°
Arrange sliced oranges in bottom of a roasting pan to form a bed. Place fresh herbs on orange slices. Lather turkey breast all over with softened butter then place on top of oranges and herbs.

Roast

Place turkey breast in oven and cook at 450° for 30 minutes. Reduce heat to 375° and cook for 60 to 90 minutes more or until temperature in the thickest part of turkey breast reaches 165°. Remove from oven and let rest at least 20 minutes before carving.

INGREDIENTS

1 gal. Water

1 C Salt

½ C Brown Sugar

4 cloves Garlic

2 Tbs Peppercorns

1 bunch each
Fresh Rosemary
Sage & Thyme

1 gal. Ice Water

5 lb Bone-in
Turkey Breast

4 Oranges sliced

1 bunch each
Fresh Rosemary
Sage & Thyme

1 stick
Unsalted Butter
softened

