

Roasted Turkey Breast with Cider Gravy

Recipe Adapted From: Cook's Illustrated Magazine

Serves 8-10

- 1 6-7 pound bone-in/skin-on turkey breast
- 4 Tbs unsalted butter, softened
- 2 Tbs chopped fresh flat-leaf parsley
- 2 Tbs chopped fresh thyme
- Salt and freshly ground pepper

Gravy

- 1/3 cup dry sherry
- 1 1/2 cups apple cider
- 3 Tbs unsalted butter
- 3 Tbs flour
- 3 cups chicken or turkey stock
- 2 Tbs fresh sage, chopped or 3 tsp dried

Turkey Breast preparation adapted from *Cook's Illustrated November 2007*

1. Let the turkey stand at room temperature for 1 to 1 1/2 hours.
2. Preheat an oven to 425°F.
3. Mix butter, 1/2 tsp salt, and 1/4 tsp pepper in medium bowl with the chopped herbs. Mix with a rubber spatula until thoroughly combined.
4. Carefully separate turkey skin from meat over breast; avoid breaking skin.
5. Work the butter mixture under skin on both sides of breast and rub skin of turkey to evenly distribute butter over breast.
6. Spray a V-rack with nonstick cooking spray and set inside large roasting pan. Place turkey in rack with skin side facing up; pour 1 cup of water

into roasting pan. Roast turkey for 30 minutes.

7. Reduce oven temperature to 325 degrees. Continue to roast turkey until thickest part of breast registers 160 degrees on instant-read thermometer, about 1 hour longer.
8. Transfer turkey to carving board and let rest for 20 minutes or up to one hour. Carve and serve.

Gravy preparation from Liz Barbour

1. Rub the butter and flour together to form a paste.
2. While the cooked turkey is resting, set the roasting pan back on the stove.
3. Skim the fat from the drippings. Add the sherry and apple cider to the pan. Bring to a boil over a medium-high heat, stirring to scrape up any browned bits, and cook until the liquid reduces by 1/2, about 3 minutes.
4. Add the stock and sage to the liquid and bring back to a boil and cook for 3 more minutes.
5. Whisk the butter paste mixture into the simmering liquid one tablespoon at a time and cook until thick enough to coat the back of a spoon. Reduce the heat and cook for an additional 3 minutes to cook off any flour taste. Season with salt and pepper.