



ROASTED TURKEY BREAST WITH CRANBERRY MERLOT SAUCE

INGREDIENTS

TURKEY BREAST

- 1 turkey breast 4-6 pound, patted dry
- 1 cup unsalted butter softened
- 3 sprigs fresh rosemary
- 10 leaves fresh sage
- 1 tablespoon fresh thyme
- 2 teaspoons kosher salt
- 1 teaspoon coarse ground black pepper
- 1 turkey breast 4-6 pound, patted dry



CRANBERRY MERLOT SAUCE

- 2 (12-ounce) bags fresh cranberries
- 1 3/4 cups Merlot
- 2 cups sugar
- 1 1/2 cups brown sugar
- zest of one orange

DIRECTIONS

Preheat the oven to 325 degrees. Add the turkey breast to a large roasting pan and pat dry with paper towels inside and out. Mash the butter, herbs, salt and pepper in a small bowl. Set 2-3 tablespoons aside for later. Use the back of a spoon to lift the skin from the turkey breast and spread butter inside. Smooth the skin back down to spread the butter all over the breast. Be careful not to tear the skin as the butter will drip out when cooking. Roast for 90 minutes, or until the innermost part of the breast is cooked to 165 degrees. Top with remaining butter and let rest for 20 minutes before serving.



Combine all ingredients except cranberries in a medium saucepan. Bring to a rolling boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer for 10 minutes. Add cranberries and cook for 6 minutes. Cool and transfer sauce to bowl. Cover and refrigerate until cold.

SERVES 8