

HERB ROASTED TURKEY BREAST

INGREDIENTS

- 1 whole bone-in turkey breast, 6 1/2 to 7 pounds (a whole turkey can be used if you prefer having the legs and wings)
- 1 tablespoon minced garlic (3 cloves)
- 2 teaspoons dry mustard
- 1 tablespoon chopped fresh rosemary leaves
- 1 tablespoon chopped fresh sage leaves
- 1 teaspoon chopped fresh thyme leaves
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons extra virgin olive oil
- 2 tablespoons lemon juice
- 1 cup dry white wine

DIRECTIONS

- 1) Preheat the oven to 325 degrees F;
- 2) Put the turkey, skin side up, on a rack in a roasting pan;
- 3) Combine the garlic, mustard, herbs, salt, pepper, olive oil, and lemon juice in a bowl to make a paste
- 4) Loosen the skin from the meat with your fingers and smear 1/2 of the paste under the skin;
- 5) Spread the remaining paste evenly on the skin;
- 6) Pour the wine into the bottom of the roasting pan;
- 7) Roast the turkey uncovered for 1 3/4 to 2 hours, until the skin is golden brown and a thermometer registers 165 degrees F. If the skin is getting too brown cover the turkey and continue cooking until it reaches the correct temperature;
- 8) Allow the turkey to rest for about 10-20 minutes before serving with the pan juices.