



MAPLE ORANGE GLAZED TURKEY

A family Thanksgiving favorite roasted with fresh herbs and finished with a sweet and savory maple-orange glaze.

PREP TIME	COOK TIME	TOTAL TIME	YIELD	CALORIES
30 min	3-4 hr	3 hr 50 min-4 hr 50 min	10-12 servings	~650/serving

INGREDIENTS

Turkey

- 1 whole turkey, 12-14 lb, completely thawed
- 2 yellow onions, quartered
- 3 carrots, peeled and cut into large pieces
- 3 celery stalks, cut into large pieces
- 6 Tbsp butter, softened
- 2 Tbsp chopped fresh thyme
- 2 Tbsp chopped fresh sage
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1 Tbsp olive oil

Maple Orange Glaze

- 1/2 cup pure maple syrup
- 1/3 cup fresh orange juice
- 1 Tbsp finely grated orange zest
- 1 Tbsp butter, melted

Pan Gravy

- Turkey drippings
- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- 2 cups chicken or turkey stock, plus more as needed
- 1/2 cup apple cider
- Salt and black pepper, to taste

INSTRUCTIONS

1. Preheat oven to 325°F. Remove neck and giblets from the thawed turkey and pat dry with paper towels.
2. Put onions, carrots and celery in a roasting pan. Set a rack over the vegetables and place turkey breast-side up on the rack.
3. Mix softened butter, thyme, sage, salt and pepper. Loosen skin over breast. Spread some herb butter under the skin and rub the rest over the outside. Lightly brush with olive oil.
4. Roast about 1 1/2 hours. Meanwhile, combine maple syrup, orange juice, orange zest and melted butter.
5. Brush generously with glaze. Continue roasting, glazing every 30-45 minutes. Loosely tent with foil if skin browns too quickly.
6. Roast until thermometer reads at least 165°F in thickest breast and innermost thigh and wing. A 12-14 lb turkey generally takes 3-4 hours total.
7. Transfer turkey to a board or platter, loosely tent with foil and rest about 20 minutes before carving.
8. For gravy, strain drippings and remove excess fat. Melt 2 Tbsp butter, whisk in flour and cook 1 minute. Slowly whisk in stock, apple cider and some drippings. Simmer until thickened; season to taste.

WENDY'S TIPS & NOTES

- Use pure maple syrup rather than pancake syrup for the best maple flavor.
- Zest the orange before juicing it.
- Put the herb butter under the skin so the butter and herbs are right next to the meat.
- Trust the thermometer more than the clock. Turkey size, pan and oven can affect roasting time.
- Rest the turkey about 20 minutes before carving while you finish the gravy and sides.

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