

Honey-Glazed Turkey

Ingredients:

4	limes, rolled to release juices	4 cups	chicken broth
14-16 lb	turkey, washed, dried, giblets and neck removed	1	bay leaf
½ cup	unsalted butter, melted	¼ tsp	peppercorns
1 tsp	salt	2	whole cloves
¼ tsp	pepper	⅓ cup	of honey
		6 tbsp	all-purpose flour

Directions:

1. Preheat oven to 325°F.
2. With fork, prick limes on all sides through to flesh; place inside turkey.
3. With kitchen string, tie legs together.
4. Place turkey on rack in roasting pan; brush with some melted butter; sprinkle with salt and pepper.
5. Roast turkey 3 to 4 hours or until meat thermometer inserted in thickest part of thigh reads 160°F
6. In saucepan boil broth, bay leaf, peppercorns and cloves over low heat, simmer 10 minutes.
7. Cool; strain into glass measure.
8. In cup, mix 1 tbsp of broth, honey, and remaining tbsp of butter; brush over turkey.
9. Roast turkey 1 hr or until thermometer registers 175°F.
10. Place on platter.

Directions Cont'd...

11. Remove string and limes. Keep turkey warm.
12. Strain juices from turkey into broth.
13. Skim off fat and reserve $\frac{1}{4}$ cup.
14. Squeeze $\frac{1}{4}$ cup of juice from limes.

Gravy:

1. Place turkey roasting pan on 2 stovetop burners. In pan, over medium heat, blend reserved fat with flour; whisk constantly until smooth and bubbly.
2. Gradually whisk in broth mixture, scraping pan to loosen browned bits. Add any juices from turkey and lime juice.
3. Bring to a boil, whisking constantly. Cook 5 minutes or until thickened.

Makes 16 servings

Source: "hhgregg – Fine Lines" www.hhgreggfinelines.com.