

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
1/2 cup unsalted butter, melted	1/4 tsp peppercorns
1 tsp salt	2 whole cloves
1/4 tsp pepper	1/3 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, the honey, and remaining tbsp of butter; brush over turkey.
9. Roast turkey 1 hr or until thermometer registers 175°F.
10. Place on platter.
11. Remove string and limes. Keep turkey warm.
12. Strain juices from turkey into broth.
13. Skim off fat and reserve 1/4 cup.
14. Squeeze 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