



# Noreen's Kitchen

## Maple Glazed Quick Roast

### Turkey Breast

#### Ingredients

1 5 to 6 pound boneless turkey breast	6 to 8 fresh washed sage leaves (optional)
1 stick butter, softened	1 teaspoon salt
1/4 cup pure maple syrup	1 teaspoon cracked black pepper
1 teaspoon poultry seasoning	1 cup water or chicken stock
1 teaspoon fresh sage chopped or 1 tablespoon dried sage (optional)	

#### Step by Step Instructions

Preheat oven to 350 degrees.

Wash and dry turkey breast well all around.

If your turkey breast has come with a plastic pop up timer, remove it at this time. These are useless and usually result in an over cooked piece of meat.

Place on paper towel to drain while preparing other ingredients.

To create the compound butter, mix the softened butter with the maple syrup, poultry seasoning and chopped sage. Stir well to combine.

Loosen the skin from the breast and place a tablespoon of the butter mixture under the skin on each lobe of the breast.

If desired, place the whole sage leaves under the skin and press gently. These will cook into the skin and perfume the meat.

Place the turkey breast into your desire baking pan.

Coat the top of the meat with the remaining compound butter evenly.

Sprinkle a mixture of more poultry seasoning the salt and pepper over the butter mixture.

Place the turkey into the oven, uncovered and roast for 1 hour or until a meat thermometer inserted into the thickest part of the meat reads between 160 and 165 degrees.

Remove from oven and tent with aluminum foil.

Allow meat to rest for 20 to 30 minutes before slicing and serving.