

## Ginger Peach Glazed Turkey

Source: *Gatherings & Celebrations*

### Compound Butter:

- 8 TBS (1 stick) unsalted butter, at room temperature
- 1 1/2 TBS minced fresh thyme leaves OR 2 tsp dried, crushed
- 2 tsp minced fresh sage leaves OR 1/2 tsp dried, crushed
- 1 1/2 tsp minced fresh oregano, or 1/2 tsp dried, crushed
- 1/8 tsp kosher salt

Cream butter + herbs together in small bowl - season with salt + pepper.

### Turkey:

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| One (10-12 lb) turkey               | 3 1/2 C Chicken or Turkey broth |
| 2 sprigs fresh thyme                | 2 sprigs fresh sage             |
| 2 sprigs fresh oregano              | 2 tsp kosher salt               |
| 3/4 tsp freshly ground black pepper | 2 carrots, sliced               |
| 2 ribs celery, sliced               | 1 large onion, sliced           |
| 1 TBS Arrowroot + 3 TBS water       | 1 C water                       |

Preheat oven to 350° F. Remove giblets from turkey. Place neck, broth + all giblets except liver in saucepan - cover/simmer gently 1 hour. Rinse bird with cool water - pat dry. Stuff cavity with herb sprigs, 1/2 tsp salt + 1/8 tsp pepper. To loosen breast skin: poke end of small spoon between breast meat and skin, starting at open turkey cavity. Move spoon over breast to separate skin from meat (take care not to rip skin). Do this on both sides of breastbone. Place 1 spoonful of compound butter under skin - press it out to distribute evenly over breast (do this with half the compound butter, covering both sides of breast). Melt rest of butter - brush over skin - season with remaining salt/pepper. Truss turkey with kitchen string. Place sliced vegetables + water in large roasting pan. Set turkey, breast side up, atop vegetables. Put turkey in preheated oven - roast 15 minutes per pound (about 3 hours), basting bird every half hour with pan drippings.

### For the Glaze:

- |                                       |                       |
|---------------------------------------|-----------------------|
| 1/4 C peach slices, pureed            | 1/4 C peach preserves |
| 1 TBS honey                           | 2 TBS maple syrup     |
| 2 tsp minced fresh ginger             |                       |
| 1/8-1/4 tsp crushed red pepper flakes |                       |

While turkey roasts, heat all ingredients for glaze in small pan - whisk glaze together till it's a smooth liquid, but don't heat glaze too long or it will get too thick (1-2 minutes will be fine). During last 45 minutes of roasting, brush glaze on turkey with pastry brush. Paint turkey 2 or 3 times with glaze, letting each application brown before adding another.

When bird is done, check internal temperature at the thickest part of the thigh (it should be 165-170° F - when breast is pierced and juices should run clear). Remove bird from oven - set in warm spot to rest for 20 minutes.

**FOR GRAVY:** Place roasting pan over medium flame - pour in prepared giblet broth. With wooden spoon, scrape up all browned bits from pan. Degrease the sauce, either by skimming with large spoon or by pouring sauce into degreasing cup. Return sauce to pan - bring to simmer. Thicken sauce with arrowroot mixture by whisking it into sauce, boiling to thicken + seasoning to taste. Carve turkey and serve with the gravy.

Makes 6 to 8 servings

**Nutrition Facts:** (per serving:) **Calories:** 861 **Fat:** 28g **Carbohydrates:** 18g  
**Cholesterol:** 400mg **Sodium:** 994mg **Protein:** 127g **Fiber:** 1g **% Cal. from Fat:** 29%  
**% Cal. from Carbs:** 8%