



Cranberry Glazed Turkey

 Gluten Free

READY IN



190 min.

SERVINGS



12

CALORIES



667 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 1 tablespoon garlic crushed
- ☐ 1 teaspoon ground pepper
- ☐ 3 tablespoons herbs divided fine
- ☐ 2 teaspoons kosher salt
- ☐ 2 leeks washed sliced
- ☐ 32 ounce chicken broth low-sodium
- ☐ 2 tablespoons dehydrated onion flakes

- ☐ 0.5 cup orange juice
- ☐ 2 tablespoons orange marmalade divided (plus)
- ☐ 2 oranges sliced
- ☐ 2 tablespoons poultry seasoning
- ☐ 1 can jellied cranberry sauce
- ☐ 12 pound turkey fresh whole

Equipment

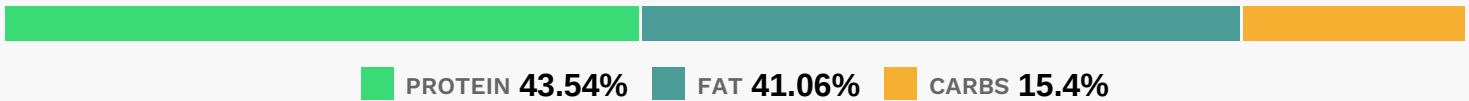
- ☐ bowl
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ roasting pan
- ☐ kitchen thermometer

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 450 degrees F.
- ☐ Remove giblets and neck from turkey and rinse inside and out with cold water. Pat dry with paper towels; set aside.
- ☐ In a small bowl, combine softened butter, 1 tablespoon fine herbs, crushed garlic, 2 tablespoons marmalade and onion flakes. Use a fork to mix together until well combined.
- ☐ In a small bowl combine poultry seasoning, 1 tablespoon fine herbs, salt and pepper.
- ☐ Use your hand to carefully loosen the skin around the entire bird. Work half of the butter mixture under the skin of the entire turkey. Rub the remaining butter on the outside of the skin and season with the poultry seasoning mixture inside and out. Stuff the inside of the turkey cavity with oranges and leeks. (Truss if desired.)
- ☐ Add any leftover oranges and leeks to a shallow roasting pan; pour in broth and set aside. Insert a pop-up thermometer at an angle about 3-inches down from the neck cavity and 2-inches from the breastbone, in the thickest part of the breast.

- ☐ Place turkey breast side up on a rack over the vegetables in the roasting pan.
- ☐ Place in oven and reduce temperature to 325 degrees F.
- ☐ Combine orange juice, remaining marmalade, jellied cranberries, and remaining fine herbs in a small saucepan and simmer until jelly melts. Continue simmering until mixture thickens, about 15 minutes; keep warm.
- ☐ After the turkey has cooked for 2 hours brush on the glaze mixture. When the thermometer pops up or until an instant-read thermometer inserted into the thigh registers 180 degrees F, about 3 hours total.
- ☐ Remove from oven and let turkey rest 15 minutes before carving.

Nutrition Facts



Properties

Glycemic Index:25.71, Glycemic Load:2.1, Inflammation Score:-7, Nutrition Score:32.383913081625%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 7.18mg, Hesperetin: 7.18mg, Hesperetin: 7.18mg, Hesperetin: 7.18mg Naringenin: 3.57mg, Naringenin: 3.57mg, Naringenin: 3.57mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.43mg, Kaempferol: 0.43mg, Kaempferol: 0.43mg, Kaempferol: 0.43mg Myricetin: 1.1mg, Myricetin: 1.1mg, Myricetin: 1.1mg, Myricetin: 1.1mg Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg

Nutrients (% of daily need)

Calories: 666.58kcal (33.33%), Fat: 30.34g (46.67%), Saturated Fat: 12.17g (76.08%), Carbohydrates: 25.61g (8.54%), Net Carbohydrates: 24.14g (8.78%), Sugar: 18.13g (20.15%), Cholesterol: 262.38mg (87.46%), Sodium: 869.53mg (37.81%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 72.39g (144.78%), Vitamin B3: 25.86mg (129.29%), Vitamin B6: 2.03mg (101.32%), Selenium: 69.37µg (99.1%), Vitamin B12: 4.03µg (67.15%), Phosphorus: 632.31mg (63.23%), Zinc: 5.92mg (39.49%), Vitamin B2: 0.65mg (38.34%), Vitamin B5: 2.74mg (27.42%), Potassium: 913.02mg (26.09%), Vitamin C: 20.1mg (24.37%), Magnesium: 92.89mg (23.22%), Iron: 3.74mg (20.78%), Vitamin A: 914.92IU (18.3%), Copper: 0.35mg (17.35%), Vitamin K: 16.26µg (15.49%), Vitamin B1: 0.21mg (13.73%), Manganese: 0.24mg (11.83%), Folate: 45.48µg (11.37%), Vitamin E: 1.17mg (7.79%), Calcium: 74.73mg (7.47%), Vitamin D: 0.97µg (6.44%), Fiber: 1.47g (5.87%)