



Herb and Citrus-Glazed Turkey

READY IN



259 min.

SERVINGS



10

CALORIES



771 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 cup celery leaves
- ☐ 1.5 cups chicken broth
- ☐ 10 servings garnishes: clementines
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 tablespoon rosemary fresh chopped
- ☐ 1 teaspoon sage fresh chopped
- ☐ 2 tablespoons sage fresh chopped
- ☐ 1 teaspoon thyme leaves fresh chopped
- ☐ 2 tablespoons thyme leaves fresh chopped

- ☐ 3 garlic cloves minced
- ☐ 2 tablespoons honey
- ☐ 1 teaspoon lemon zest
- ☐ 1 teaspoon lemon zest
- ☐ 2 teaspoons lemon zest
- ☐ 1 lime halved
- ☐ 1 teaspoon lime zest
- ☐ 1 lemon zest halved
- ☐ 0.3 cup orange marmalade
- ☐ 1 teaspoon pepper freshly ground
- ☐ 0.3 cup sage sprigs fresh
- ☐ 1 tablespoon salt
- ☐ 10 servings salt and pepper to taste
- ☐ 1 1 tangerine halved
- ☐ 1 teaspoon 1 teaspoon tangerine zest
- ☐ 0.3 cup thyme sprigs fresh
- ☐ 0.5 cup butter unsalted
- ☐ 0.5 cup butter unsalted softened
- ☐ 12 lb turkey fresh whole thawed

Equipment

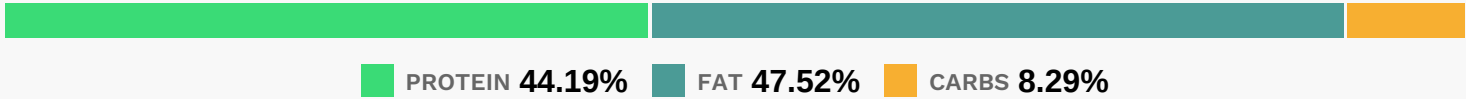
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil

☐ measuring cup

Directions

- ☐ Prepare Citrus Compound Butter: Stir together all ingredients in a medium bowl until blended.
- ☐ Prepare Turkey: Preheat oven to 32
- ☐ Remove giblets and neck, and rinse turkey with cold water.
- ☐ Drain cavity well; pat dry. Loosen and lift skin from turkey with fingers, without totally detaching skin; spread compound butter underneath. Carefully replace skin.
- ☐ Sprinkle cavity with 1 Tbsp. salt. Squeeze citrus halves into cavity; place squeezed fruit, celery leaves, and next 2 ingredients in cavity. Tie ends of legs together with string; tuck wingtips under.
- ☐ Place turkey on a roasting rack in an aluminum foil-lined roasting pan, breast side up.
- ☐ Pour broth in bottom of roasting pan.
- ☐ Place 1/2 cup unsalted butter, marmalade, and honey in a small saucepan. Cook over medium-low heat until butter melts.
- ☐ Remove from heat; stir in salt and next 4 ingredients.
- ☐ Brush half of glaze over turkey. Loosely cover turkey with foil.
- ☐ Bake at 325 on lowest oven rack for 1 hour and 30 minutes. Uncover and brush with glaze.
- ☐ Bake 1 hour and 25 more minutes or until a meat thermometer inserted into thickest portion of thigh registers 165, basting with remaining glaze every 30 minutes. Shield with aluminum foil to prevent excessive browning, if necessary.
- ☐ Remove turkey from oven.
- ☐ Let stand, covered with foil, 30 minutes.
- ☐ Place turkey on a serving platter, reserving drippings in pan.
- ☐ Pour about 1 cup pan drippings into 1-cup glass measuring cup.
- ☐ Let stand 10 minutes, and skim fat from drippings, reserving 1 Tbsp. fat.
- ☐ Heat reserved 1 Tbsp. fat in a small saucepan over medium heat; whisk in flour. Cook 1 minute. Gradually add 1 cup reserved drippings, whisking constantly. Cook 5 minutes or until thickened.
- ☐ Add salt and pepper to taste.
- ☐ Garnish turkey, if desired, and serve with gravy.

Nutrition Facts



Properties

Glycemic Index:59.63, Glycemic Load:3.58, Inflammation Score:-10, Nutrition Score:37.984782343325%

Flavonoids

Eriodictyol: 0.55mg, Eriodictyol: 0.55mg, Eriodictyol: 0.55mg, Eriodictyol: 0.55mg Hesperetin: 4.47mg, Hesperetin: 4.47mg, Hesperetin: 4.47mg, Hesperetin: 4.47mg Naringenin: 1.19mg, Naringenin: 1.19mg, Naringenin: 1.19mg, Naringenin: 1.19mg Apigenin: 0.42mg, Apigenin: 0.42mg, Apigenin: 0.42mg, Apigenin: 0.42mg Luteolin: 1.58mg, Luteolin: 1.58mg, Luteolin: 1.58mg, Luteolin: 1.58mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 771.29kcal (38.56%), Fat: 40.53g (62.35%), Saturated Fat: 17.4g (108.73%), Carbohydrates: 15.9g (5.3%), Net Carbohydrates: 14.49g (5.27%), Sugar: 11.54g (12.83%), Cholesterol: 327.76mg (109.25%), Sodium: 1474.17mg (64.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 84.81g (169.62%), Copper: 5.59mg (279.25%), Vitamin B3: 29.83mg (149.16%), Selenium: 83.53µg (119.32%), Vitamin B6: 2.36mg (118.18%), Vitamin B12: 4.76µg (79.34%), Phosphorus: 728.36mg (72.84%), Zinc: 7.08mg (47.23%), Vitamin B2: 0.79mg (46.21%), Vitamin B5: 3.26mg (32.65%), Potassium: 975.7mg (27.88%), Magnesium: 109.73mg (27.43%), Iron: 4.34mg (24.12%), Vitamin A: 1062.57IU (21.25%), Manganese: 0.37mg (18.29%), Vitamin B1: 0.23mg (15.06%), Vitamin C: 12.23mg (14.82%), Vitamin D: 1.5µg (10%), Folate: 39.74µg (9.94%), Calcium: 92.73mg (9.27%), Vitamin E: 0.97mg (6.45%), Fiber: 1.42g (5.68%), Vitamin K: 5.44µg (5.19%)