

DINNER

Roasted Turkey with Fried Pecan-Bourbon Glaze

17 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
245 min	10 min	235 min	5	\$7.23	2,267 kcal



Roasted Turkey with Fried Pecan-Bourbon Glaze requires about 4 hours and 5 minutes from start to finish. One portion of this dish contains about 175g of protein, 118g of fat, and a total of 2434 calories. For \$7.23 per serving, you get a main course that serves 5. It is perfect for Thanksgiving.

Ingredients

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| ☐ ¼ cup black pepper | ☐ ½ cup bourbon |
| ☐ 1 cup brown sugar | ☐ 2 sticks butter |
| ☐ 4 tablespoons butter, softened | ☐ 2 tablespoons chopped fresh parsley leaves |
| ☐ 2 teaspoons minced garlic cloves | ☐ ¼ cup garlic powder |
| ☐ ½ cup honey | ☐ ½ cup molasses |

☐ 2 cups pecan halves

☐ 1 cup salt

☐ 2 tablespoons minced shallots

☐ 5 servings Stuffing, if desired

☐ 12 pound turkey

EQUIPMENT Frying pan, Oven, Mixing bowl, Roasting pan, Kitchen thermometer, Aluminum foil

Method

- 1 Preheat oven to 375 degrees F.
- 2 In a small mixing bowl combine all ingredients
- 3 Thoroughly rinse and dry the turkey well. Tuck the wings underneath the body and place the turkey in a roasting pan. Rub the butter mixture all over the turkey. Stuff, if desired. Roast for 18 minutes per pound (including stuffing weight, if using). The turkey is done when an instant-read thermometer inserted into the thickest part of the thigh and deep into the stuffing registers 165 degrees F and the juices run clear.
- 4 Remove from the oven and loosely tent with foil.
- 5 Let rest for 20 minutes before carving.
- 6 Melt the butter in a skillet over medium heat. When the butter just begins to bubble, stir in the pecan halves.
- 7 Let the pecan halves gently fry in the butter until they take on a lightly toasted color. Then add the sugar, molasses and honey and stir until the sugar melts.
- 8 Pour in the bourbon, raise the heat and bring to a boil. Lower the heat and simmer for 5 minutes until the glaze is smooth, except for the pecans, of course, and syrupy.
- 9 Let the glaze cool slightly and then pour it over the roasted turkey.
- 10 Serve any extra glaze in the side at the table.
- 11 Mix ingredients together and store in an airtight container for up to 6 months.

Nutrition per serving

2,267
KCAL

175 g
PROTEIN

118 g
FAT

119 g
CARBS

Saturated Fat	43 g · 268% of daily needs
Fibre	8.2 g · 33% of daily needs
Sugar	98.5 g · 109% of daily needs
Sodium	23,905 mg · 1039% of daily needs
Cholesterol	678 mg · 226% of daily needs
Vitamin C	3.6 mg · 4% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/roasted-turkey-with-fried-pecan-bourbon-glaze-143165