



Soy-Miso Glazed Turkey Breast

Makes: 8-10 servings

Prep Time: 15 minutes Cook Time: 1 hour & 35 minutes

Total Time: 1 hour & 50 minutes

Ingredients

Turkey:

- 3 tbsp mayonnaise
- 2 tbsp hoisin sauce
- 2 tsp kosher salt
- 1 tsp toasted sesame oil
- 1 2-inch piece of ginger, peeled and finely grated (about 2 tsp)
- 1 large garlic clove, minced (about 1 tsp)
- 2 2.5-pound bone-in turkey breasts

Glaze & Garnish:

- 3 tbsp honey
- 3 tbsp soy sauce
- 2 tbsp white miso paste (aka “mellow”)
- 1 tbsp white sesame seeds
- 2-3 scallions, trimmed and thinly sliced, for garnish

Instructions

Prepare the Turkey:

Place a rack in the bottom half of the oven. Preheat the oven to 450°F. Line a roasting pan with foil (for easy cleanup).

In a small bowl, whisk together mayonnaise, hoisin sauce, salt, sesame oil, ginger, and garlic. Pat the turkey breasts dry with paper towels and arrange in a roasting rack set into a roasting pan. Loosen the skin over the breasts, and rub the mayonnaise mixture under and over the skin to cover.

Place the turkey in the oven, immediately reduce the oven temperature to 350°F, and roast for 20 minutes.

Glaze the Turkey:

Meanwhile, in a small bowl, whisk together the honey, soy sauce, and miso paste. Baste the turkey with the glaze. Return to the oven and continue to roast, basting every 15 minutes, until a meat thermometer inserted in the thickest part of the breast (away from the bone) registers 165°F, about 1 & 1/4 hours more.

Scatter sesame seeds over the top during the last 15 minutes.

Let the turkey stand for 10 to 15 minutes, then carve, drizzle with pan drippings, and garnish with scallions.

Recipe from Fine Cooking