

Whiskey Orange Glazed Turkey Breast

Makes: 6-8 servings
Prep Time: 30 minutes Cook Time: 1 hour & 45 minutes
Total Time: 2 hours & 15 minutes plus chill time 24 hours minimum

Ingredients

Whiskey Salt:

- 1 & 1/2 cup whiskey
- 1/2 cup coarse sea salt

Whiskey Dry Rub:

- 1 tbsp fresh ground black pepper
- 3 tbsp whiskey salt or regular Kosher salt
- 1 tbsp smoked or regular paprika
- 1 tbsp brown sugar

Turkey:

- 5 pound turkey breast (one half of a split fresh bone-in turkey breast)

Whiskey Orange Glaze:

- 1/4 cup whiskey
- 2 tbsp honey
- 3 sprigs fresh sage
- 3 garlic cloves, peeled and crushed
- 2 strips orange zest
- 1 tbsp soy sauce
- 4 tbsp butter

Instructions

Make the Whiskey Salt:

Pour the whiskey into a small saucepan and bring to a boil. Reduce the heat and simmer until the whiskey has reduced to a thick syrup that coats the back of a spoon. You should have about 3 tablespoons of reduced whiskey. Watch carefully as it thickens because it can burn quickly.

Immediately stir the reduced whiskey into the coarse salt until the liquid is completely absorbed and the salt changes color. Spread the salt onto a parchment-lined baking sheet. Dry in a 170°F oven or lower for 30 minutes to 2 hours, depending on how much moisture remains. The salt should be completely dry before storing. You will have more whiskey salt than you need for this recipe.

Prepare the Dry Rub and Glaze:

Combine the black pepper, whiskey salt, paprika, and brown sugar in a small bowl.

In a small saucepan, combine the whiskey, honey, sage, garlic, orange zest, and soy sauce. Bring to a simmer over medium heat, stirring occasionally, until the liquid has reduced by about half and is thick enough to coat the back of a spoon. It should not become syrupy. Remove from the heat and whisk in the butter. Keep warm over very low heat, or rewarm gently just before using.

Season the Turkey:

Pat the turkey breast completely dry with paper towels. Rub the seasoning mixture all over the turkey, including underneath. Use all the rub. Place the turkey on a wire rack set over a rimmed baking sheet and refrigerate uncovered overnight, or up to 2 days. This helps dry the skin so it roasts beautifully.

Roast the Turkey:

Remove the turkey from the refrigerator and let it sit at room temperature for about 30 minutes while the oven preheats. Position an oven rack in the center and preheat to 450°F. Line the baking sheet with foil, return the wire rack and turkey to the pan, and pour 1 cup of water into the bottom of the pan.

Roast for 15 minutes, rotate the pan, and roast for another 15 minutes. Reduce the oven temperature to 300°F.

Brush the turkey generously with the whiskey orange glaze. Continue roasting, brushing with additional glaze every 10 minutes, until an instant-read thermometer inserted into the thickest

part of the breast reaches 165°F. Check that the thermometer is not touching bone. Add more water to the pan if needed to prevent the drippings from burning. The remaining roasting time will vary depending on the size and shape of the breast.

Remove the turkey from the oven and let rest for at least 30 minutes before carving.

Chef's Notes:

- Whiskey Salt: You will have extra whiskey salt. Store the completely dried salt in an airtight container and use it on other meats, vegetables, or roasted potatoes.
- Turkey: The recipe is written for half of a split bone-in turkey breast weighing approximately 5 pounds. Cooking time will vary with the actual size of your turkey.
- Crispy Skin: Refrigerating the seasoned turkey uncovered overnight, or for up to 2 days, helps dry the skin and encourages better browning.
- The whiskey orange glaze is also delicious brushed over roasted chicken or pork.
- Allow the turkey to rest for at least 30 minutes before carving so the juices have time to redistribute.