



Roasted Turkey Breast With Herbs

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

5 hrs 15 mins

Description

I created this recipe from a few other recipes I enjoyed. It's not as large as making a full turkey but just as enjoyable. Drippings make GREAT gravy.

Ingredients

- 1 (8 pound) whole bone-in turkey breast with skin - 1 ½ cups chicken stock - 6 tablespoons butter
- melted - 2 teaspoons chicken bouillon granules - 1 teaspoon dried sage - 1 teaspoon dried savory - 1 teaspoon dried rosemary - 1 teaspoon dried thyme

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Loosen the skin from the meat of the turkey breast. Place the turkey breast into a large oven-safe pot or Dutch oven with a lid and pour chicken stock over the meat. Mix melted butter with chicken bouillon granules
2. sage
3. savory
4. rosemary
5. and thyme in a bowl. Lift the loosened skin and pour slightly more than half the butter-herb mixture under the skin. Pour remaining herb mixture over the skin. Cover the pot. Roast in the preheated oven for 3 hours; flip turkey breast over and roast 1 more hour; flip again and roast until the juices run clear and an instant-read meat thermometer inserted into the thickest part of the breast
6. not touching bone
7. reads 180 degrees F (80 degrees C)
8. 1 additional hour (5 hours in all). Baste turkey with pan drippings and let stand 5 to 10 minutes before serving.