

English HoneyRoasted Turkey

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4 hrs 5 mins

Description

I wanted a honey roast turkey that was simple and traditional because I usually have a very herby chestnutfilled stuffing I picked up this recipe in England and absolutely love it The gravy made from the pan drippings is heavenly

Ingredients

- - 1 (10 pound) whole turkey - thawed
- neck and giblets removed - 1 lemon
- cut in half - salt and black pepper to taste - 1 small apple
- peeled - 1 small onion
- peeled - 1 small potato
- peeled - 6 ounces honey - 3 ounces butter - 1 cup chicken stock (Optional)

Instructions

1. Pat turkey dry inside and out with paper towels. Rub lemon halves lightly over skin of turkey. Season skin and cavity with salt and pepper. Place lemon halves
2. apple
3. onion
4. and potato into cavity. Place turkey into a close-fitting roasting pan. Stir together honey and butter in a small saucepan over medium-low heat until butter has melted and mixture is evenly blended. Spoon over turkey
5. coating entire outer surface. Allow to stand for 30 minutes
6. reapplying honey mixture several times. Preheat the oven to 400 degrees F (200 degrees C). Bake turkey in the preheated oven for 30 minutes
7. basting two or three times with pan drippings. Reduce oven temperature to 350 degrees F (175 degrees C) and cook for 30 minutes more
8. basting frequently. Add chicken stock to keep pan juices from drying out
9. if needed. Cover turkey with aluminum foil and continue roasting until no longer pink near the bone and the juices run clear
10. 1 1/2 to 2 hours more. An instant-read thermometer inserted into the thickest part of the thigh
11. near the bone
12. should read at least 165 degrees F (74 degrees C). Remove the foil during the last 15 minutes of roasting and baste with pan juices one last time. Remove turkey from the oven
13. cover with a doubled sheet of aluminum foil
14. and allow to rest in a warm area for 15 minutes before slicing. Tips This recipe is for a small turkey
15. but it can be doubled or tripled easily for a larger bird by adjusting the roasting time (15 to 20 minutes per pound).