



Holiday Turkey with Honey Orange Glaze

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

6 hrs 45 mins

Description

The best orangeglazed turkey recipe by far we have ever made for Thanksgiving The glaze makes the turkey sweet and succulent

Ingredients

- - 2 teaspoons rubbed sage - 2 teaspoons salt - 1 pinch dried thyme - 1 (16 pound) whole turkey
- neck and giblets removed - $\frac{1}{4}$ cup butter - ? cup orange juice - ? cup orange marmalade - 1 $\frac{1}{2}$ teaspoons honey - 1 orange
- peeled
- sectioned
- and cut into bite-size pieces

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Combine sage
2. salt
3. and thyme in a small bowl. Rub 1/2 of the sage mixture all over turkey
4. then place turkey in a large roasting pan. Bring butter
5. orange juice
6. marmalade
7. honey
8. and orange sections to a boil in a saucepan over medium-high heat. Reduce heat and simmer uncovered until thickened
9. stirring occasionally
10. 15 to 20 minutes. Stir in remaining sage mixture. Brush over turkey
11. reserving leftover glaze for basting. Bake turkey in the preheated oven for 5 hours and 30 minutes
12. basting every 30 minutes. Cover turkey lightly with foil and continue baking until no longer pink at the bone and the juices run clear
13. 30 minutes to 1 hour
14. occasionally brushing with glaze. An instant-read thermometer inserted into the thickest part of the thigh
15. near the bone
16. should read 165 degrees F (74 degrees C). Remove turkey from the oven
17. cover with a doubled sheet of aluminum foil
18. and allow to rest in a warm area before slicing
19. 10 to 15 minutes. Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.