

Fresh Jaindl Turkey Breast

Roasting Instructions

Weaver
street
MARKET

There is a limited amount of fat under and within the skin of the turkey, therefore, the **Jaindl Grand Champion Brand turkey cooks in less time than most other turkeys.**

The Jaindl Grand Champion Brand turkey should take **approximately 13–15 minutes per pound to roast**, as compared to most other birds taking up to 20 minutes per pound. It is very important not to over roast, as this may produce a potentially dry meal.

Your turkey **includes a pop-up timer** that has proved to be very accurate. If the device does not activate within 1/2 hour from scheduled roasting time, remove turkey from oven and check for doneness.

Recipe:

1 4 – 10 pound turkey breast

- 1 onion, peeled and quartered
- 1 lemon, quartered
- 1 apple (your favorite kind), quartered
- .75 oz. container fresh rosemary
- .75 oz. container fresh thyme
- .75 oz. container fresh sage

For the herb butter:

- 1 cup unsalted butter, softened
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 6–8 cloves garlic, minced
- fresh chopped herbs

1. Adjust your oven rack so the turkey will sit in the center of the oven. Preheat oven to 325 degrees F.
2. Make the herb butter by combining room temperature butter, minced garlic, salt, pepper, one tablespoon fresh chopped rosemary, one tablespoon fresh chopped thyme, and half a tablespoon of fresh chopped sage.
3. Remove turkey breast from packaging. Pat the turkey very dry with paper towels.
4. Use your fingers to loosen and lift the skin and smooth a few tablespoons of the herb butter underneath.
5. Microwave the remaining herb butter mixture for 30 seconds (it doesn't need to be completely melted--just really softened). Use a basting brush to brush the remaining herb butter all over the outside of the turkey.
6. Place turkey breast on roasting pan, skin side down, for the first 30 minutes of cooking time. Roast at 325 degrees F for about 13–15 minutes per pound. Flip turkey breast side up for the remaining cooking time (use a long wooden spoon for leverage and a clean towel to help you flip the turkey.) Continue to roast until internal temperature (inserted on middle of breast) reaches about 165 degrees. (You can remove the turkey from the oven once it reaches 160 degrees, tent it with foil, and let it rest on the counter. It will continue cooking under the foil, to reach 165 degrees F.)
7. *Check the turkey about halfway through the last part of cooking, after flipping the turkey, and once the skin gets golden brown, cover the top of the turkey with tinfoil, to protect the breast meat from overcooking. Alternately, instead of flipping the turkey, you could start cooking the turkey with it tented in foil, then during the last hour or so of cooking you can take the foil off to let the turkey brown.
8. Allow turkey to rest for 20–30 minutes before carving. Reserve any drippings and juice remaining in your roasting pan to make turkey gravy.