

Roasted Turkey with Plum Glaze



Glaze Ingredients:

1/2 cup Jackie's Jams Santa Rosa Plum
2 teaspoons Chinese Five Spice Powder
2 Tablespoons whole black peppercorns
2 Tablespoons water
1/2 teaspoon salt

Glaze Instructions

Combine all ingredients, simmer together until jam melts, about 3 minutes. Pour through a fine mesh strainer and discard solids.

Turkey Instructions

Preheat oven to 325°

Rinse (12 to 14 lb) turkey inside and out, pat dry
Season inside and out with a teaspoon of salt.

Tie drumsticks together, fold neck skin under body and tuck winks underneath.

Brush melted butter over the turkey and roast basting every 30 minutes. (note: add a little water to the pan if juice get too dark), 1 1/2 hours.

Brush turkey with Plum Glaze and roast 1 to 1 1/2 hours more, until thermometer reads 165° (thigh should read approx. 180°)

If glaze starts to get too brown, tent turkey with foil.

Total roasting time: 3 - 3 1/2 hours

Note: roasting your turkey in a 325°F oven, plan on 15 to 17 minutes of cooking time for each pound of an unstuffed turkey.

Option: Then serve with Plum Gravy

Recipe provided by Chef Andrea

Jackie's Jams