



Maple Garlic Roast Turkey

In this fall-inspired main dish, turkey is brushed and basted with a maple-garlic butter throughout the roasting process, creating both sweet and savory flavors that harmonize into the perfect bite. Serves 6–8

Ingredients: For the maple-garlic butter

1 cup maple syrup
1 stick butter, softened
8 garlic cloves, peeled and minced
½ cup parsley, chopped
1 tablespoon rosemary, chopped
1 tablespoon sage, chopped
½ tablespoon thyme, chopped
1 tablespoon salt ½ tsp. black pepper

Ingredients: for the turkey

10- to 12-pound whole turkey
2 bulbs garlic, tops removed
2 cups turkey broth or vegetable broth

Ingredients: for the garnish

1 lemon, sliced
1 orange, sliced
Extra herbs (parsley, rosemary, sage, and thyme)

Instructions:

Preheat oven to 350°F.

In a medium bowl, whisk together maple-garlic butter ingredients until blended.

Place turkey in a roasting pan, and brush with ¼ cup butter mixture. Place whole garlic inside turkey, and pour broth into the bottom of the roasting pan. Cover with aluminum foil, and roast for 1 hour.

Remove turkey from the oven, and brush with another ¼ cup of the butter mixture. Cover, return to the oven, and roast for 1 hour.

Remove turkey from the oven, and brush with remaining butter mixture. Increase oven temperature to 425°F and roast, uncovered, for 30–45 minutes or until turkey is cooked completely and golden brown. Let rest for 30 minutes before slicing and serving. Remove garlic from inside the turkey and add it to the platter as a garnish along with citrus fruits and herbs.

Pour pan drippings over sliced turkey.

Amerikick Karate Southampton LLC

602 West Street Road

[215-355-7255](tel:215-355-7255)

www.americkarate.co

americkicksouthampton@verizon.net

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