



Honey Balsamic Glazed Turkey

Makes: 12 servings

Prep Time: 10 minutes

Total Time: 3+ hours

Ingredients

- **½ cup** honey
- **½ cup** balsamic vinegar
- **2 tablespoons** ketchup
- **1 tablespoon** finely chopped fresh rosemary
- **⅛ teaspoon** salt
- **⅛ teaspoon** black pepper
- **1** (12- to 14-pound) BUTTERBALL® Fresh or Frozen Whole Turkey, thawed if frozen

Directions

1. Combine honey and vinegar in small saucepan. Heat over medium heat to boiling. Reduce heat to simmer. Cook 5 minutes, stirring frequently. Stir in ketchup, rosemary, salt and pepper. Simmer 2 minutes longer, stirring frequently. Cool to room temperature.
2. Preheat oven to 325°F.
3. Remove neck and giblets from body and neck cavities of turkey; refrigerate for another use or discard. Drain juices from turkey; pat dry with paper towels. Turn wings back to hold neck skin in place against back of turkey. Return legs to tucked position, if untucked. Place turkey, breast side up, on flat rack in shallow roasting pan.
4. Roast turkey 2 hours. Brush with some of the glaze. Loosely cover breast and tops of drumsticks with foil to prevent overcooking and glaze from darkening too much. Brush with additional glaze after 30 minutes.
5. Continue roasting turkey about 1 hour or until meat thermometer reaches 180°F when inserted into deepest part of thigh not touching bone. Remove turkey from oven. Brush with additional glaze. Let stand 15 minutes before carving.