



## Roast Turkey with Cranberry Orange Glaze

Makes: 12 servings

Prep Time: < 30 minutes

Total Time: 3+ hours

### Ingredients

- **¾ cup** orange marmalade
- **¾ cup** frozen cranberry juice concentrate, thawed
- **3 tablespoons** maple syrup
- **1-½ tablespoons** vinegar
- **½ teaspoon** salt
- **1 (14-pound)** BUTTERBALL® Fresh or Frozen Whole Turkey, thawed if frozen
- Vegetable oil or nonstick cooking spray

### Directions

1. Preheat oven to 325°F. Combine marmalade, cranberry juice concentrate, maple syrup, vinegar and salt in small heavy saucepan. Bring to a boil on medium heat, stirring frequently. Reduce heat to low. Cook, uncovered, stirring frequently 12 to 15 minutes, or until glaze is reduced to about 1 cup.
2. Remove neck and giblets from body and neck cavities of turkey; discard or refrigerate for another use. Drain juices from turkey and pat dry turkey with paper towels. Turn wings back to hold neck skin against back of turkey.
3. Place turkey, breast side up, on a flat roasting rack in a shallow pan. Brush turkey lightly with vegetable oil or cooking spray. Roast turkey 2 hours. Cover breast and top of drumsticks loosely with foil to prevent overcooking of breast.
4. Continue roasting turkey 45 minutes. Remove foil and brush generously with glaze. Return foil loosely to top of turkey. Cook 45 minutes or until meat thermometer reaches 180°F when inserted into deepest part of thigh not touching bone.
5. Brush with remaining glaze. Let turkey stand 15 minutes before carving.