

CAFE THOMPSON RECIPE

HONEY AND LAVENDER ROASTED TURKEY BREAST

Native American-inspired honey and lavender turkey combines savory, earthy and sweet notes for a unique, aromatic dish. Season the turkey with salt, pepper, dried lavender flowers, rosemary and marjoram, then sear and bake with a honey glaze.

SERVES 10



INGREDIENTS

- 3 pounds turkey breast, skin on
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon lavender
- 1/2 teaspoon paprika, ground
- 1/3 cup honey
- 1 teaspoon fresh orange zest
- 2 tablespoons orange juice
- 1 teaspoon Dijon mustard
- 1 teaspoon rosemary, chopped
- 1 teaspoon garlic, minced
- 1 teaspoon thyme, chopped

DIRECTIONS

Preheat the oven to 375 F.

Rub the turkey with the oil, salt, pepper, lavender and paprika. In a bowl, mix the honey, orange zest, orange juice, mustard, rosemary, garlic and thyme. Add to a pot and let it cook to make a glaze.

Roast the turkey in the oven for 20 minutes, then baste with the orange glaze every 10 minutes, until the internal temp of 165 F.

Side dishes

Lima Beans

Cheddar-Jalapeno Cornbread



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