



SAGE-ROASTED TURKEY BREAST WITH CRANBERRY WOJAPI

Servings: 8

Ingredients

For the turkey

- 4 ounces unsalted butter, softened
- 1/4 cup fresh sage, chopped
- 1 teaspoon grated lemon zest
- 1 teaspoon fresh ground allspice
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- One 6-pound boneless turkey breast

For the cranberry wojapi

- 1 cinnamon stick
- 1 cup water
- 1 1/2 cups maple syrup
- 12 ounces fresh cranberries
- 1/2 teaspoon salt

Directions

For the turkey

Preheat the oven to 365 F.

In a mixing bowl, add the butter, sage, lemon zest, allspice, paprika, salt and black pepper. Mix until combined and set aside.

Starting at the wider, thicker end of the breast, gently slide an index finger between the skin and flesh of the breast to loosen the skin, leaving the skin attached to the breast at the other end (be careful not to tear the skin). Push the butter mixture evenly under the skin on both sides of the breast, and massage the skin from outside to distribute the butter evenly.

Place the turkey skin side up on a baking tray and put into the oven. Let the turkey cook for 1 hour or until the internal temperature reaches 165 F. Remove from the oven and let rest at least 20 minutes before slicing.

For the cranberry wojapi

Preheat the oven to 350 F.

Place the cinnamon stick on a baking tray and place the oven for 6 minutes. Remove from the oven and set aside.

In a saucepot, add the water, maple syrup, cranberries and salt. Place over medium heat and bring to a simmer. Reduce the heat to low and cook for 45 minutes. Remove from the heat and cool before serving.

Drizzle the wojapi over the turkey and serve.

Side dishes

Roasted Sweet Potato
Steamed Green Beans



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