

Turkey for Two with Cranberries and Orange

2 cups cranberries, defrosted, if frozen
3 tablespoons grated orange zest
1/3 cup orange juice
2 tablespoons light brown sugar
2-3 sprigs of thyme, plus extra to garnish
1/2 cup soft butter
1/2 cup melted butter and Cheesecloth
4 pound turkey, giblets removed
salt and pepper

Preheat the oven to 375 degrees F. Place the cranberries in the bottom half of a roasting pan, then add the orange zest, juice, and sugar. Stir well. Place the sprigs of thyme on top.

Turn turkey over, breast side down and cut out back bone/ribs (use for gravy stock) so that turkey lies flat (Butterflied) or ask your butcher to do it for you. Soften the butter and season to taste. (You can also add your FAV finely chopped herbs/spices as well making a compound butter)

Lift the skin away from the turkey breast and spread the butter all over the flesh. Press the skin back into place. Rub any remaining butter over the outside skin. **NOTE:** Dip a cheesecloth into melted butter until it is SOAKED and set a top skin for extra moistness.

Put the turkey, breast-side up, on the bed of cranberries. Season to taste. Bake for exactly 11/2 hours (adjust cooking time to per pound weight of turkey if using a larger bird) without opening the oven door. Remove cheesecloth baste if needed and brown skin for 20-30 min or until a meat thermometer reads 170 degrees F

Lift the turkey out of the roasting pan and place on a warmed serving platter. Remove the cranberries with a slotted spoon and arrange around the turkey. Garnish with thyme and serve the juices separately. **NOTE:** if using a lidded roasting pan (dark blue enameled) Roast for 2 hours without opening the oven and then remove as stated above.

You can apply this recipe to a much larger bird too...In fact I butterfly all my turkeys/chicken anymore, they cook more evenly and I can get more into the oven etc.

NOTE: MANY oven temps are different so adjust and WATCH the browning times for YOUR oven to avoid any mishaps