



Roasted Herbed Turkey Breast

1/2 cup butter or margarine

1/4 cup lemon juice

2 tablespoons soy sauce

2 tablespoons finely chopped green onions

1 tablespoon rubbed sage

1 teaspoon dried thyme

1 teaspoon dried marjoram

1/4 teaspoon pepper

Sliced half yellow onion, sliced orange, sliced lemon sprigs of fresh thyme, a few cloves of garlic

1 bone-in whole turkey breast (5 1/2 to 6 pounds)

In a small saucepan, combine the first eight ingredients; bring to a boil. Remove from the heat.

Place sliced onions, citrus, herb and garlic in a shallow roasting pan top with turkey breast; baste with butter mixture. Bake, uncovered, at 325 degrees F for 1 1/2 to 2 hours or until a meat thermometer reads 170 degrees F, basting every 30 minutes.