

Roast Turkey Breast with Bacon

Ingredients

1 (6-7lb) bone in turkey breast
1 stick unsalted butter softened
¼ cup chopped sage leaves
zest from 1 lemon
1 tsp. salt
½ tsp. ground pepper
8 slices of good quality bacon

Preparation

Heat oven to 425. Rinse turkey breast and cavity. Pat dry inside and out.

Stir together, butter, sage, lemon zest and salt and pepper. Gently loosen the skin over the breast with your fingers, using a teaspoon can also be helpful. Take care not to tear the skin. Evenly distribute the butter mixture between the skin and the breast, working to evenly distribute.

Lay 4 slices of bacon on cutting board, weave the other 4 slices in the opposite direction to form a lattice.

Place turkey in rack of roasting pan, and drape lattice of bacon over the top.

Place in oven and bake at 425 for 30 minutes. Reduce heat to 375 and bake for 60 minutes more. Occasionally check the turkey – if bacon is too well done, tent loosely with aluminum foil to prevent burning. Check with meat thermometer, when it reads 150-160 remove from oven, tent with foil and rest for 20-30 minutes before carving. Slice with bacon drape and serve slices with turkey and bacon for added flavor.