

Rosemary Turkey Breast

*Dorothy Pritchett - Wills Joint, TX
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Servings: 15

*2 tablespoons olive oil
8 to 10 cloves garlic, peeled
3 tablespoons fresh
rosemary, chopped
1 teaspoon salt
1 teaspoon paprika
1/2 teaspoon coarsely
ground pepper
1 (5 pound) bone-in turkey
breast*

Preparation Time: 10 minutes**Bake Time: 1 hour 30 minutes**

Preheat the oven to 350 degrees.

In a food processor, combine the olive oil, garlic, rosemary, salt, paprika and pepper. Cover and process until the garlic is coarsely chopped.

Carefully loosen the skin from both sides of the turkey breast. Spread half of the garlic mixture over the meat under the skin. Smooth the skin over the meat and secure to the underside of the breast with toothpicks. Spread the remaining garlic mixture over the turkey skin.

Place the turkey breast on a rack in a shallow roasting pan.

Bake, uncovered, for 1-1/2 to 2 hours until a thermometer reads 165 degrees. (Cover loosely with foil if the turkey browns too quickly.)

Let stand for 15 minutes before slicing. Discard the toothpicks.

Per Serving (excluding unknown items): 19 Calories; 2g Fat (82.7% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 143mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat.