

Honey-Glazed Pickled Turkey Breast

Recipe By *Rivky Kleiman*



Cooking and Prep:  2
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Serves:  10

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free, Low Fat,
Low Carb

Source: Family Table by
Mishpacha Magazine

When you're in the mood for a different-from-the-usual main dinner dish, but you don't want to compromise on taste, this is your answer. Don't be frightened by the ground cloves. They add an excellent flavor.

Ingredients (7)

Turkey

1 3–5 lb pickled turkey breast

Glaze

1 and 1/4 cup packed dark brown sugar

1/3 cup [Heaven & Earth Pineapple Juice](#)

- 1/3 cup Gefen Honey
 - 1/4 cup orange juice
 - 2 tablespoons Reine Dijon Mustard
 - 1/4 teaspoon ground cloves
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Start Cooking

Pickled Turkey Breast

1. Preheat oven to 350°F.
2. Place pickled turkey breast in a large pot. Add water to cover. Bring the water to a rolling boil and continue to boil for 5 minutes. Drain water from the turkey breast and move it to a roasting pan.
3. In a saucepan, combine the brown sugar, pineapple juice, honey, orange juice, Dijon mustard, and ground cloves. Bring to a boil. Reduce heat and simmer for 5–10 minutes. Pour over turkey breast and bake for 1 hour.
4. Baste turkey breast and bake for an additional 30 minutes, basting every 10 minutes. Slice and serve.