

Festive Turkey Roast

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 45 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Shavuot,
Rosh Hashanah, Purim, Sukkot

Diet: Gluten Free, Low Fat

Source: Family Table by
Mishpacha Magazine

For a great no-fail sweet-and-sour recipe, I guarantee you will turn to this festive roast. The recipe works well with chicken and chicken breast, too.

Ingredients (12)

Turkey Roast Ingredients

- 3–5 pounds (1.4–2.3 kilograms) turkey breast roast
- salt, for sprinkling
- paprika, for sprinkling
- onion powder, for sprinkling

- garlic powder (or minced garlic clove or 1 cube **Gefen Frozen Garlic**), for sprinkling
 - 1 12-ounce (340-gram) jar red currant jelly
 - 3 heaping teaspoons brown sugar
 - 3 heaping teaspoons **Heaven & Earth Ketchup**
 - 2 heaping teaspoons yellow mustard
 - 1/2 cup french-fried onions (*optional*)
 - 1/4 cup apple juice
 - 1/4 cup **Kedem Cranberry Juice**
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Start Cooking

Prepare the Turkey Breast

1. Preheat oven to 350°F (180°C).
2. Place the turkey breast in a 9x13-inch baking pan. Sprinkle with salt, paprika, onion powder, and garlic powder (or minced garlic).
3. In a small bowl, combine the jelly, brown sugar, ketchup, and mustard. Smear all over the roast. Top with french-fried onions.
4. Pour the apple juice and cranberry juice into the bottom of the pan. Cover and bake for one hour.
5. After one hour, baste the roast every 15 minutes for the next half hour, or longer if needed. The roast is ready when the juices run clear, not pink, or when the internal temperature reaches 175°F (79°C) on a meat thermometer.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.