



HERBED TURKEY BREAST

(Courtesy of the National Honey Board)

INGREDIENTS:

1/2 cup honey
1/4 cup orange juice
2 Tablespoons butter or margarine, melted
1-1/2 teaspoons sage, dried
1 teaspoon thyme, dried
1 clove garlic, minced
3/4 teaspoon salt
1/4 teaspoon pepper
1 boneless, skinless turkey breast, about 2 lbs.

DIRECTIONS:

Preheat broiler. Position oven rack 6 inches from heat source. Combine honey, orange juice, butter, sage, thyme, garlic, salt and pepper. Place turkey breast on rack set in

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Purchase Dutch Gold Honey at www.dutchgoldhoney.com

broiler pan. Brush with some of honey mixture. Broil, brushing frequently with remaining mixture, turning turkey once, until no longer pink inside, about 40 minutes. Let stand 5 minutes before slicing.

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