

Cranberry Orange Glaze Turkey Breast: Roasted Festive Poultry

Tender roasted meat finished with a tart and glossy citrus coating



PREP
20 min

COOK
3 hr

TOTAL
4 hr 10 min

SERVES
6 servings

CALORIES
410 kcal

Ingredients

- 4-5 lb boneless, skin-on turkey breast, approximately 1.8-2.3 kg
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried rosemary, crushed
- 1 tsp dried thyme
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1 cup fresh cranberries, 150 g
- 1 cup cranberry sauce, no added alcohol, 150 g
- 1/2 cup fresh orange juice, no alcohol, 120 ml
- 1/4 cup orange marmalade, 60 ml
- 3 tbsp honey, or maple syrup
- 1 small orange, zest and 1 tbsp juice
- 1 tbsp unsalted butter, melted

Instructions

1. Season the turkey: Preheat your oven to 400°F (204°C). Pat the turkey breast dry to ensure seasonings stick and the skin crisps. Rub salt, pepper, rosemary, thyme, cinnamon, and nutmeg over all surfaces. Let the meat sit for 30 minutes so the flavours penetrate the flesh.

2. Simmer the glaze: Combine cranberries, cranberry sauce, orange juice, marmalade, honey, zest, and additional orange juice in a saucepan. Cook over medium heat for 10 minutes. Stir occasionally until the berries soften and the mixture thickens slightly.
3. Thicken the sauce: Whisk cornstarch into cold water to create a slurry. Stir this into the simmering glaze until it is thick enough to coat the back of a spoon. Remove it from the heat and stir in melted butter for a glossy finish.
4. Sear the skin: Place the turkey on a roasting rack. Pour 120 ml (1/2 cup) of chicken broth into the pan and add onion quarters for aroma. Roast at 400°F (204°C) for 20 minutes to sear the skin.
5. Roast and baste: Lower the oven temperature to 350°F (177°C). Baste the breast with glaze every 15 minutes to build a sweet crust. Continue until a meat thermometer reads 165°F (74°C) at the thickest part, which takes about 2.5 hours.
6. Rest the meat: Remove the turkey from the oven and tent it loosely with foil. Let it rest for 15 to 20 minutes. This allows the juices to redistribute so the meat remains moist when sliced.
7. Apply final glaze: Warm the remaining glaze in a saucepan over low heat for 5 minutes to reduce it. Brush this concentrated coating over the rested turkey. Slice the breast and drizzle with any leftover sauce.

Notes

What goes wrong and whyThe sugars in the honey and marmalade burn if the heat is too high. You will spot this by a dark brown or blackened crust appearing before the meat is cooked. Use gentle heat when finishing the glaze to prevent the sugars from scorching during the final stages.

What to serve with itPair this turkey with roasted parsnip and carrot mash for a caramelised sweetness that echoes the glaze. A fresh citrus salad containing orange segments and fennel provides a tart contrast to the richness. Serve with roasted root vegetables or a green salad to balance the sweetness of the cranberry.

Storing and reheatingKeep cooked turkey in airtight containers in the fridge for up to 3 days. For longer storage, freeze sliced portions in zip-lock bags for up to 2 months. Do not leave the meat at room temperature for longer than 2 hours to ensure food safety.