

Maple Turkey w/Apple-Pecan Stuffing – Serves 6-8

2-3 lbs. Turkey Breast – fresh, boneless, skin on
3 cups Apple Pecan Stuffing – recipe follows
½ tsp. Salt
¼ tsp. Pepper – black, ground
6 fl. oz. Maple Glaze – recipe follows

Apple-Pecan Stuffing – Yield 3 Cups

2 Tbsp. Butter – softened
¼ cup Onion – diced ¼”
¼ cup Celery – diced ¼”
¼ cup Carrots – coarse shredded on cheese grater
1 cup Apple – diced ½”
¼ tsp. Salt
1 tsp. Savory – ground
½ cup Chicken Stock
1 ½ cups Bread Crumbs – soft
¼ cup Pecans – toasted, diced ¼”

APPLE-PECAN STUFFING PROCEDURE:

1. Place the butter, celery, onion, and apple into a sauté pan and cook until tender – don't brown. Add the chicken stock, carrots, savory, and salt. Then add the bread crumbs and pecans. Mix well, let sit for 5 minutes, cool, and hold refrigerated until needed.

Maple Glaze – Yield ½ Cup

¾ cup Apple Cider
¾ cup Maple Syrup – pure
¼ cup Brown Sugar

MAPLE GLAZE PROCEDURE:

1. Combine and mix all ingredients together, place into a sauce pot and bring to a boil, reduce heat and simmer. Reduce by 50% to a final volume of ¾ cup.
2. Remove from the heat and hold until needed.

PLANK COOKING

by JOHN HOWIE

PLANK ROASTED MAPLE TURKEY PROCEDURE:

1. If needed, remove the bone from the breast, leaving the skin on and intact. Find the center of the breast. Slicing from the side, butterfly the breast open. Season the inside of the breast with the salt and pepper. Drizzle the seasoned meat with 4 Tbsp. of the maple glaze. Place the stuffing in the center and tie the breast back together using butcher's twine, being careful to fold the ends over to keep the stuffing inside.
2. Pre-heat the oven to 325°. Place the turkey breast skin side down on the plank and place in the oven and roast for 30 minutes. Remove from the oven; baste the meat side with maple glaze. Turn the breast over so the skin side is up, baste the skin side with the maple glaze, and return to the oven. Cook for 20-25 minutes, remove from the oven and baste again. Continue this procedure until the skin is golden brown and the internal temperature in the center of the stuffing is 140°. Let rest for 10 minutes, then slice and serve.
3. Cooking times will vary based on the size of the breast and temperature of the stuffing. Plan on approximately 30-40 minutes per stuffed pound for the cooking time. Since it will need to rest after roasting and can be kept warm, plan on the longer cooking time. If it takes less, it can be held warm.