

# Best Way Turkey Breast

**Serves 6-8**

A turkey breast brines quickly and is easy to handle. We adjusted measurements for the brine from our Best Way Brined Turkey recipe, which results in tender, moist meat and crispy skin. Throw leftovers in a sandwich with garlic aioli, cranberry-onion relish, avocado, and bacon, and you'll be one happy turkey. (Note: If your crowd is even smaller, or you're just going for sandwiches, halve the recipe and make three pounds of meat instead, with half the brine.)

- ¼ cup sugar
  - ½ cup kosher salt
  - 3 cups cold water
  - 1 whole turkey breast, skin on, about 6 pounds
  - 1 bay leaf, torn into pieces
  - 1 sprig fresh thyme
  - 1 clove of garlic, crushed
  - 2 juniper berries, smashed
  - 1 tablespoon softened butter
- Freshly ground black pepper, to taste**

**Instructions:** Combine the sugar, salt, and cold water in a large self-sealing heavy-duty plastic bag, close, and shake until the sugar and salt dissolve. Put the turkey breast, bay leaf, thyme, garlic and juniper berries in the bag, remove as much air as possible,

seal shut, and refrigerate for 3 to 6 hours.

When ready to roast, pre-heat the oven to 350°.

Remove the turkey breast from brine, rinse and pat dry. Spread butter under the skin, sprinkle with freshly ground pepper, and place in a roasting pan.

Roast for about 1 hour, or until the skin is golden brown and an instant-read thermometer registers 165° when inserted into the thickest part of the breast. Remove from the oven and let rest, covered, for 15 minutes before slicing.

**Nutrition information:** *The calories and other nutrients absorbed from brines vary and are difficult to estimate. Therefore, this recipe contains no analysis.*