

BOULEVARD'S STAFF TURKEY

If you're feeling flush, says Boulevard chef Nancy Oakes, substitute apple juice or cider for the water, and reduce the honey to 1/2 cup.

INGREDIENTS:

- 1 bone-in turkey breast half, 3 to 3 1/2 pounds
- 1 tablespoon olive oil

Honey Brine

- 2 quarts water
- 3/4 cup honey
- 1/2 cup kosher salt
- 2 tablespoons Dijon mustard
- 1 1/2 teaspoons hot red pepper flakes
- 1 rosemary sprig, about 4 inches long

INSTRUCTIONS: To make the brine: Bring water to a boil, then pour into a container just large enough to hold the turkey breast; cool for 5 minutes. Add honey, salt, mustard and pepper; whisk until honey dissolves. Add rosemary. Refrigerate until well chilled.

Add turkey breast to the chilled brine. Weight with a plate if necessary to keep it completely submerged. Refrigerate for 1 to 2 days.

Remove the turkey breast from the brine, place in a roasting pan and bring to room temperature. Preheat the oven to 350 degrees.

Roast the turkey for 30 minutes, then brush with the olive oil. Continue roasting until the internal temperature reaches 150 degrees on an instant-read thermometer, about 30 minutes longer, basting occasionally with the drippings. Remove from the oven and let rest for 30 minutes before carving.