

Lemon Roasted Turkey Breast

You can make the stock up to two days ahead and chill it. The stock should yield 4 cups, but if not, top it off with chicken broth.

Makes 12 servings

Total time: about 1½ hours + chilling

FOR THE TURKEY STOCK, TRIM:

- 2 turkey breast halves (about 3½ lb. each)
- 2 Tbsp. olive oil
- 3 ribs celery, chopped
- 1 medium onion, chopped
- 1 carrot, chopped
- 3 cloves garlic, smashed

DEGLAZE:

- ½ cup dry sherry
- 6 cups low-sodium chicken broth
- 2 sprigs fresh sage
- 2 sprigs fresh parsley
- 1 fresh bay leaf

FOR THE TURKEY BREASTS, RINSE:

- Trimmed turkey breasts
- Kosher salt
- Celery ribs

DRIZZLE:

- Juice of 1 lemon

Preheat oven to 375°.

For the turkey stock, trim rib bones and excess fat from breasts; chill breasts. Heat oil in a large ovenproof skillet over medium-high. Add celery, onion, carrot, and garlic; sauté until browned, 4–5 minutes. Add trimmings; sauté until browned, 5 minutes more.

Deglaze skillet with sherry and reduce until evaporated. Add broth, sage, parsley, and bay leaf. Transfer skillet to oven and roast 1 hour. Remove skillet from oven (cover handle to prevent burns). When cool, strain stock, discarding solids, then cover and chill.

For the turkey breasts, rinse breasts and pat dry with paper towels. Rub salt over entire breasts and place on top of celery set on a baking sheet. Cover breasts with plastic wrap and chill 4 hours or overnight.

Preheat oven to 450°. Rinse salt from breasts and pat dry.

Drizzle breasts with lemon juice, season with salt, and return to baking sheet with celery. Roast breasts 30 minutes, rotate baking sheet, and continue roasting breasts until an instant-read thermometer inserted in the thickest part of the breasts registers 170°, 30–45 minutes more. Remove breasts from oven, tent with foil, and rest 20 minutes before slicing.

Per serving: 360 cal; 9g total fat (2g sat); 185mg chol; 162mg sodium; 1g carb; 0g fiber; 64g protein



Trim the excess bones and fat from the breasts with a chef's knife and reserve them to make the stock.



Create a makeshift rack with celery ribs, then set breasts on top and drizzle with lemon juice and salt.