



## INGREDIENTS

8-10 Lbs. turkey breasts

### RUB

2 TBSP of minced garlic

2 TBSP of minced rosemary

2 TBSP of fresh sage

2 TSP of kosher salt

1 TSP of black pepper

2 TBSP of Dijon mustard

1 ½ TSP of olive oil

2 TSP of fresh lemon juice

1 TBSP of clarified butter

### GRAVY

2 cups of chopped carrots

2 chopped sweet onions

2 cups of celery stalks

1 cup of dry white wine

3 TBSP of olive oil

1 dollop of clarified butter

2 cups of vegetable stock

2 TBSP of AP flour

1 cup of Marsala wine

### OTHER

1 TBSP of clarified butter

2 cups of precooked chestnuts



## TURKEY BREAST ROAST

By Caterina Romano's kitchen

## DIRECTIONS

1. Preheat the oven to 325 DF.
2. Pat-dry the turkey breasts using a paper towel.
3. In a large glass bowl, combine the garlic, rosemary, sage, salt, pepper, mustard, olive oil, butter and lemon juice. Mix everything together until all is well combined.
4. Using your hand, gently insert your fingers below the skin of the turkey and gently separate the skin from the meat making sure not to tear the skin.
5. Place half of the rub underneath the skin and reserve the other half.
6. Spray your roasting pan with cooking spray. Add and mix together the carrots, onions and celery. Season with kosher salt & pepper.
7. Add the wine, butter and mix. Place the wrack that holds the turkey breast over the vegetables.
8. Transfer the turkey breast to the wrack. Place the remaining rub all over the outside of the turkey breasts.
9. Insert a thermometer in the thickest part of the breast. When the internal temperature reaches 160 DF, remove from the oven. Rule of thumb: every pound is 15 minutes of baking.
10. Remove from oven, cover and rest for 1 hour.
11. For the gravy, heat the vegetables over medium heat. Add the vegetable stock and flour. Mix and reduce to half. Mash the vegetables with a potato masher. Add the Marsala wine and heat for 3 minutes. Season to taste.
12. Strain the gravy into a fat separator. Allow it to sit for 15 minutes so that the fat rises to the top.
13. Pour the gravy into a serving dish.
14. Heat the clarified butter over medium heat in a medium skillet. Add the chestnuts and sauté them for 5 minutes.
15. Carve the turkey breasts and cut into small portions. Place them on a serving dish. Drizzle them with the gravy. Add the chestnuts and serve.

**ENJOY THE ROASTED TURKEY BREASTS**