



INGREDIENTS

1 boneless turkey breast
¼ cup of slivered fresh garlic
Salt & pepper for seasoning
1 sliced Spanish onion

RUB

1 TBSP of sage
1 TBSP of chopped rosemary
¼ cup of soft butter
¼ cup of olive oil

GRAVY

1 cup of white wine
2 cups of chicken stock
2 TBSP of AP flour

OTHER

2 packages of cooked chestnuts



ROASTED BONELESS TURKEY

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. Using a sharp knife, pierce the turkey breast and insert the sliver of garlic. Repeat procedure until most of the breast is covered with slivers of garlic.
3. For the rub, in a glass bowl add the sage, rosemary, butter and oil. Using your hand work the mixture until well combined.
4. Season the turkey breast with salt & pepper.
5. In a Dutch oven, add the sliced onions to form the base and place the turkey breast on top.
6. Cover the turkey breast with the rub ensuring that all sides are covered. Place a meat thermometer into the thickest part of the turkey breast.
7. Bake in oven without a lid, until the internal temperature reaches 165 DF.
8. For the gravy, heat the Dutch oven over medium heat. Add the wine and chicken stock. Mix well.
9. Add the flour (thickening agent) and cook well for 5 minutes. Season to taste. Close the stove and add a dollop of clarified butter.
10. Strain the gravy by transferring it to a fat separator. Allow the fat to rise to the top. Pour gravy into a serving dish.
11. Sauté the chestnuts by heating them in a frying pan with a dollop of clarified butter.
12. Cut the turkey breast into slices. Add to serving dish and sprinkle with gravy. Add the chestnuts and serve.

ENJOY THE ROASTED BONELESS TURKEY