

Herbed Turkey Breast

Ingredients

- 1 boneless turkey breast 5-6 pounds
- ½ cup butter cubed
- ¼ cup lemon juice
- 2 tablespoons soy sauce
- 2 tablespoons finely chopped chives
- 1 tablespoon rubbed sage
- 1 tablespoon dried thyme
- 1 tablespoon dried marjoram
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 4 tablespoons olive oil
- 1 teaspoon coarse ground black pepper
- 1 teaspoon paprika
- 1 teaspoon salt

Preparation

- In a small saucepan combine the butter, lemon juice, all of the spices and bring to a boil
- Place the turkey in a deep roasting pan and pour half of the butter mixture over the turkey breast
- Preheat oven to 325F
- Bake uncovered for approximately 1 ½ hours or until internal temperature is 165 degrees. You will want to baste every 15-20 minutes
- Let the turkey breast rest for at least 45 minutes then slice and serve