

Blueberry-Glazed Roasted Turkey

Servings: 11

Prep Time: 20 minutes

Cook Time: 3 hours 15 minutes



INGREDIENTS

- 1/2 cup apple juice or apple cider
- 1/2 cup pure maple syrup
- 1/4 cup soy sauce
- 2 tablespoons apple cider vinegar
- 2 cups frozen blueberries
- 2 tablespoons finely chopped fresh thyme
- 3 cloves garlic, minced
- 2 1/2 teaspoons salt, divided
- 1 1/2 teaspoons black pepper, divided
- 2 tablespoons butter
- 1 turkey (whole, about 12 to 14 pounds)
- 2 tablespoons olive oil

About This Recipe

Blueberry-Glazed Roasted Turkey offers a next-level way to baste for your most tender, delicious main dish. This tangy glaze brings together the sweet and savory flavors of blueberries, maple syrup, apple cider, soy sauce, garlic and thyme. To make things even simpler and tastier, the glaze can do double-duty as a bright, colorful sauce to serve tableside. Turns out Thanksgiving – or anytime you’re craving turkey, really – is the perfect time for a boost of blue!



INSTRUCTIONS

- 1 Toss together feta, red onion, oil, lemon zest, lemon juice and hot pepper flakes. Let stand for 10 minutes.
- 2 Stir in blueberries, thyme, garlic, 1/2 teaspoon of salt, and 1/2 teaspoon pepper; bring back to a boil. Reduce heat to medium. Cook, stirring occasionally, for 10 to 15 minutes or until mixture is thickened to a syrupy consistency. Remove from heat. Stir in butter and let cool completely.
- 3 Transfer 1/2 cup blueberry mixture to a blender and purée until smooth. Reserve in the refrigerator for glazing turkey in Step 5. Refrigerate the remaining blueberry mixture to serve as a sauce with the turkey in Step 7.
- 4 Preheat oven to 400°F. Pat the turkey dry with a paper towel. Rub with oil and season with remaining salt and pepper. Tie legs together with butcher's string and tuck in wing tips. Place turkey, breast side up, in a roasting pan fitted with a rack.
- 5 Roast for 1 hour. Reduce heat to 325°F. Brush puréed blueberry glaze over turkey. Cook for 1 1/2 to 2 hours or until an instant-read thermometer registers 185°F when inserted into the thickest part of the inner thigh.
- 6 Tent turkey loosely with foil and let rest for 30 minutes before slicing.
- 7 Slice and serve turkey with reserved blueberry glaze.

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