




Apple Wine Cranberry Glazed Turkey OBJ

 Aug 17, 2022



Glaze:

- 1 (12-ounce) bag fresh cranberries
- ¼ cup chopped ginger or 2 tsp dried ground ginger
- 2 teaspoons orange zest
- 1 cup brown sugar
- ¼ cup orange juice
- 1 ½ cups LaBelle Winery Dry Apple Wine
- ¼ cup orange-flavored liqueur such as Grand Marnier

Turkey:

- 1 (12-pound) whole turkey (or 2, 6 pound breasts)
- 1 tablespoon olive oil
- Salt and Pepper

If desired, turkey may be brined ahead of time using the LaBelle Apple Wine Turkey Brine recipe. To make glaze, combine cranberries, ginger, orange zest, sugar, orange juice, and LaBelle Apple Wine in a medium saucepan. Bring to a boil over high heat, stirring occasionally, and reduce to a simmer. Simmer 5 to 10 minutes, or until cranberries burst and glaze is very thick. Strain into a mixing bowl. When cooled, stir in liqueur. Set aside until ready to use. If the glaze gets too thick, thin it with a bit of water.

Roast turkey as directed until it is golden brown and almost done, about 2 to 2.5 hours. Remove the turkey from the oven and brush all over with about 1/2 cup of the glaze. Return turkey to the oven and continue cooking until an instant-read thermometer inserted in the thickest part of the breast registers 160 to 165 °F, and then about 10 minutes longer. Cover with aluminum foil if the turkey gets too dark before being fully cooked. Glaze again 5 minutes before removing from oven with 1/3 cup glaze. Transfer to a platter and let rest 15 minutes before carving. Carve into thin slices. Serve with the remaining glaze passed at the table at room temperature.

