

Cleo's Crispy-Skinned Roast Turkey Breast with Herb Butter

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

This herb-butter recipe makes one beautiful bird with crispy, golden brown skin and meat that's full of flavor. The secret to getting that crispy skin is butter—oil alone won't do it. And the key to flavoring the meat and keeping it moist is placing the herb butter in the pocket *beneath* the turkey skin and right next to the breast meat. If you've never done this, it's a technique worth learning because the flavor it imparts is wonderful. To see helpful videos of making this turkey, [click here](#) to visit our online recipe post. **NOTE** that you can adapt this method for a **larger, whole turkey**. Simply double the ingredients for the herb-butter slurry and adjust your cooking time and temperature, according to the whole turkey's package directions. May you eat with joy!

Makes one 5 to 8 pound turkey breast (To adapt for a larger, whole turkey, see my "NOTE" above)

~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

Ingredients:

1 fresh turkey breast, bone-in, skin on, 5 to 8 pounds (if using frozen, you must thaw it first. See my **note*** below on safe thawing methods).

1-½ stick (12 tablespoons) salted butter, divided

1 tablespoon olive oil (+ a bit more for greasing)

1 tablespoon Bell Seasoning (or 1 tablespoon poultry seasoning)

1/2 tablespoon dried rosemary

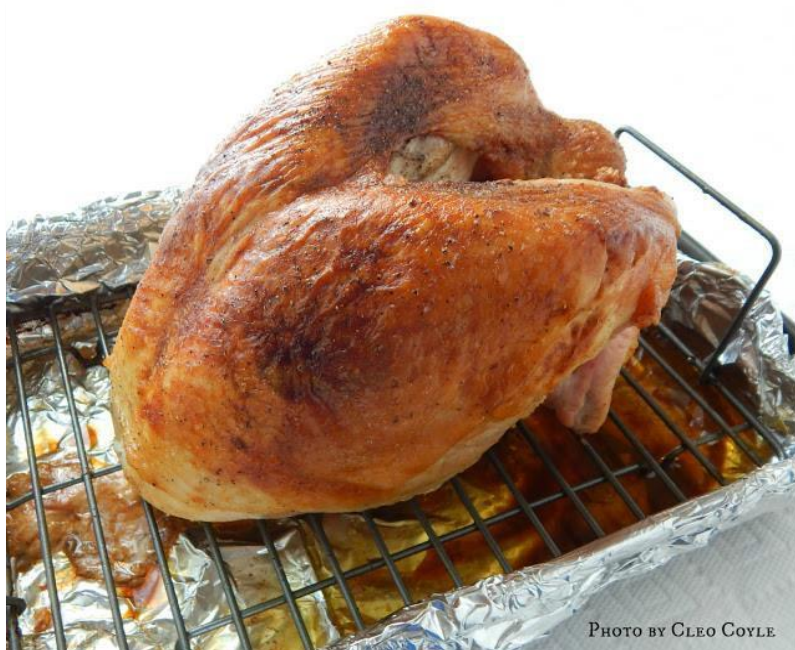
1/2 tablespoon dried thyme

1/2 tablespoon dried, ground sage

1/2 tablespoon white pepper

1/2 tablespoon coarsely ground sea salt (or pink salt)

***Note:** If using a frozen turkey, be sure to thaw it first. For tips on how to thaw a frozen bird **safely**, [click here](#). To adapt this recipe for a larger, whole turkey, read my introduction to this recipe (above).



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Step 1—Prep the turkey and pan: First preheat your oven to 350 degrees F. (Temperature may be lower for a larger, whole bird. See the instructions on your turkey's packaging.) Wash the turkey breast well, inside and out. Let it dry at room temperature for about 20 minutes. For easy cleanup, line a large roasting pan with aluminum foil and place a rack inside. Grease the rack well with olive oil.

Step 2—Make the slurry: Soften 1 stick of butter. In a small bowl, combine the soft butter with 1 tablespoon of olive oil, Bell seasoning (or poultry seasoning), rosemary, thyme, sage, white pepper, and sea salt. Blend until you have a soft paste. The slurry should take on an herbal green hue.



Step 3—Create pockets beneath skin: Lift the skin of the turkey breast as shown below. Using a tablespoon, gently separate the skin from the meat on one side of the breast and then the other. You are making "pockets," which you will fill with herb butter in the next step. **Take your time and be gentle. Try not to rip the skin...**

To see helpful videos of this technique, [click here](#) to visit our online recipe post.



Step 4—Stuff the pockets with herb butter: Using clean fingers, stuff about three-quarters of the herb-butter slurry into the pockets you made between the skin and the breast meat. Begin by pushing a bit of the butter all the way down, into each pocket, and continue adding more butter, filling each pocket and spreading the softened butter to cover the entire breast. Use the remaining slurry to completely coat the outside of the turkey breast. Then place the turkey on the greased rack of your roasting pan.



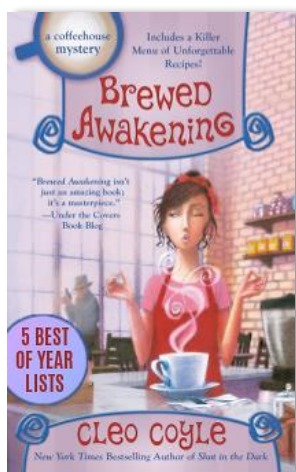
Step 5—Roast the turkey breast: Place the turkey on the center rack of the preheated oven and roast for 15 to 20 minutes per pound. Turn the pan once or twice during cooking to ensure the breast roasts evenly. During the last 45 minutes of roasting, melt the remaining ½ stick of butter (2 ounces) and baste generously with that and the pan drippings, every ten to fifteen minutes. The butter will turn the skin a nice golden brown. **NOTE:** To prevent skin from browning too much near the end of the cooking process, loosely tent aluminum foil around the breast until finished.



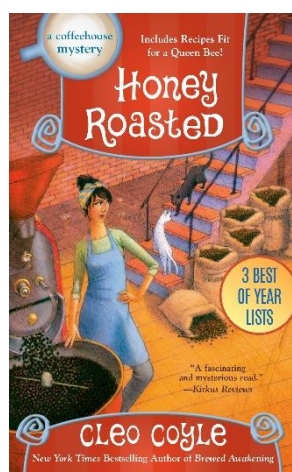
Step 6—Finish the turkey breast: When the internal temperature reaches 165 degrees F (or the automatic timer in the breast pops), remove turkey breast from the oven. Lift the turkey breast and rack from the cooking pan so you can make gravy with the pan drippings. Tent foil over the breast to keep warm and allow it to rest at room temperature at least 20 minutes before carving—this resting time is important for the juices to re-collect so your breast meat will stay moist and you can...



Eat with Thanksgiving joy! ~ Cleo

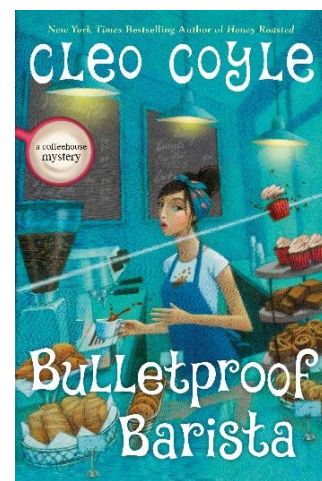


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