



# Honey-Glazed Roasted Pecan Deep-Fried Turkey Breast

Serves 6 to 8

1. Fill Butterball® Indoor Electric Turkey Fryer with oil to the MAX line. Heat to 375° F; this will take approximately 20 to 25 minutes.
2. To properly thaw a frozen turkey breast in the refrigerator allow approximately 24 hours for every 4 pounds. If present, remove and discard pop-up timer. Rinse turkey breast thoroughly with warm water, or cover with warm water and soak for no more than 30 minutes to ensure cavities are free of ice. Pat turkey breast completely dry with paper towels, inside and out. Using injector syringe, inject ½ cup (4 ounces) of chicken broth into each side of breast.
3. Place turkey in fryer basket and slowly lower basket into hot oil; be cautious of splattering. Cover and reduce heat to 325° F. Fry turkey breast for 7 minutes per pound. After calculated cooking time is complete, lift the basket from the hot oil slowly, hooking the drain clip of the basket into the drain clip mounting hole. To check doneness, insert a meat thermometer into the meaty part of the breast; it is done when it reads 165° F. If turkey breast is not done, lower it back into the oil for an additional 5 minutes. Repeat basket procedure to check temperature again. Once turkey breast reaches a minimum temperature of 165° F, turn the turkey fryer to MIN and unplug it from the outlet. Allow the turkey breast to rest and drain in the fryer basket for 5 minutes before removing and applying glaze. Carve and serve.

## You'll Need:

- 2 gallons peanut oil
- 1 (5 to 7 lb.) turkey breast, bone-in
- 1 cup chicken broth

## Pecan Glaze:

- 1 cup pecans, halved
- 1 cup honey
- ¾ cup (1 ½ sticks) butter

## Pecan Glaze:

1. Preheat oven to 375° F. Spread pecans in a single layer on a baking sheet. Bake 8 minutes, or until lightly browned. Remove from oven, let cool, and chop coarsely.
2. In a small saucepan over medium-high heat, combine honey and butter. Stir in toasted, chopped pecans and cook for 8 minutes to infuse the flavors. Remove from heat and keep warm.
3. Once turkey breast has rested, place onto a serving platter and pour glaze over top of turkey breast.

## JOHN says

Although this recipe calls for chopping the pecans, leaving a few of them whole makes for a beautiful presentation. The combination of flavors in this glaze satisfies your sweet and salty cravings. If you can save a little of the glaze, I even like to drizzle it over a scoop of vanilla ice cream for a *Dadgum Good* dessert!

