

## Roasted Turkey Breast with Apple Cider Gravy

YIELD 6 servings

### TURKEY

1 6-pound fresh turkey breast, on the bone, rinsed and patted dry  
 2 tablespoons unsalted butter, softened  
 2 stalks celery, cut into 2-inch pieces  
 2 small carrots, peeled and cut into 2-inch pieces  
 2 small onions, peeled and quartered  
 kosher salt and freshly ground black pepper

### GRAVY

2 tablespoons butter  
 3 tablespoons all purpose flour  
 1 1/2 cups apple cider  
 2 cups chicken stock or low-sodium broth  
 1/4 teaspoon kosher salt  
 1/8 teaspoon ground pepper

### DIRECTIONS

Preheat the oven to 325 degrees Fahrenheit.

Rub the turkey all over with the butter, including the cavity of the breast. Season generously with salt and pepper. Scatter the vegetables on the bottom of a roasting pan that is just large enough to hold the turkey. Set the meat breast-side up in the pan. Roast for 2 to 2 1/2 hours or until an instant read thermometer inserted into the thickest part of the roast registers 160 degrees. Transfer the turkey to a cutting board, pour off the fat from the roasting pan and tent loosely with foil for 30 minutes. (The breast temperature will continue to rise to 170 degrees as it rests.)

Meanwhile, make the gravy. Start by adding the butter to the roasting pan with the vegetables. Place the pan over medium heat, using two burners if necessary. Use a wooden spoon to stir and brown the vegetables lightly, 3 to 4 minutes. Add the flour and cook 3 more minutes, stirring occasionally. Stir in the cider, bring to a boil, and cook until reduced and thickened, 2 to 3 minutes, scraping the bottom of the pan to release the turkey drippings. Transfer the gravy to a 3-quart saucepan, add the chicken stock, and bring to a boil. Reduce the heat and simmer gently, stirring occasionally, until the gravy has thickened, about 10 minutes. Pour any juices that have accumulated around the turkey into the pan and continue cooking for 1 more minute. Season with the salt and pepper. Carve the breast and serve with the Apple Cider Gravy.

## Baked Apple Pear Stuffing

YIELD 4-6 servings

### INGREDIENTS

3 tablespoons butter, melted  
 2 green onions, thinly sliced  
 1 can (10 1/2 ounces) chicken broth  
 1 bag (7 ounces) Pepperidge Farm® Herb Seasoned Stuffing (about 4 cups)\*  
 1 baking apple, cored and coarsely chopped  
 1 pear, cored and coarsely chopped  
 1/4 cup golden raisins  
 1 tablespoon chopped Italian parsley  
 1/4 teaspoon crushed basil

### DIRECTIONS

In large skillet over medium heat, heat butter. Add green onions and saute until tender. Add broth. Heat to a boil. Remove from heat.

Add stuffing, apple, pear, golden raisins, parsley and basil. Toss gently to mix. Spoon into greased 1 1/2-quart casserole dish. Bake at 350 degrees Fahrenheit for 25 minutes or until golden brown and heated through.

\*may substitute bread cubes

meet  
the chef

Kelsey Nixon  
Provo

kelseyskitchen.com  
 kelseyskitchen.blogspot.com  
 retrospectivekitchen.blogspot.com



PHOTOGRAPH BY IN STUDIO BY KENNETH LINGE

Kelsey Nixon is a culinary instructor, caterer, kitchen consultant, reality TV star, food blogger and creator of easy and approachable recipes. Kelsey's extensive food knowledge comes from the French Culinary Institute, California School of Culinary Arts and years of at-home training in her mother's kitchen.