

# Orange Glazed Turkey

## Ingredients

- 1 Turkey Breast
- 400g Marmelade
- 300 mL Maple Syrup
- 300mL Orange Juice
- 8 Rashers of Bacon



## Method

1. Preheat oven to 180 degrees celsius.
2. Reduce orange juice, marmelade and maple syrup in a pan all together. Reduce until you have around half the quantity you started with.
3. Place turkey breast in an oven proof dish and wrap turkey breast in bacon rashers, then pour your reduced marinade over the turkey.
4. Cover your oven dish with foil, and cook for approximately 45 minutes, basting with butter or drippings in intervals of your choosing.
5. After basting, cover again until cooked through. Cook uncovered for another 10-15 minutes (or until the glaze has browned).