



## Turkey à la Orange

**Prep: 45 minutes**

**Roast/Cook: 4 hours • Serves: 10**

- 1 (10- to 12-pound) turkey, thawed if needed
- 3 tablespoons plus 1 teaspoon salt
- 1 tablespoon ground black pepper
- 2 tablespoons finely chopped fresh rosemary leaves
- 2 tablespoons finely chopped fresh thyme leaves
- 1 teaspoon garlic powder
- 2 medium oranges, each cut in half
- 3 tablespoons unsalted butter, softened
- 3 cans (14 ounces each) Swanson® less-sodium chicken broth
- ¼ cup cognac
- 1 cup frozen orange juice concentrate
- ¼ cup cold water
- ¼ cup cornstarch

**1.** Preheat oven to 450°. Remove neck, giblets and liver from turkey. Place neck and giblets in large roasting pan; discard liver. Tuck wing tips under turkey to hold in place.

**2.** In small bowl, combine 3 tablespoons salt, pepper, 1 tablespoon rosemary, 1 tablespoon thyme and garlic powder. Sprinkle 2 teaspoons seasoning mixture inside turkey cavity. Squeeze juice from oranges inside turkey cavity; place orange halves inside turkey cavity. Rub turkey skin with butter; sprinkle remaining seasoning mixture over butter. Place turkey in roasting pan on top of neck and giblets.

**3.** Roast turkey 30 minutes or until outside is browned. Reduce heat to 225°. Roast 3 hours longer or until thermometer inserted into thickest part of thigh reads 165°, rotating turkey halfway through roasting time. Transfer turkey from roasting pan to cutting board and let stand 20 minutes before carving.

**4.** Meanwhile, skim fat from roasting pan. Place roasting pan with drippings over medium heat. Add broth and cognac, and heat to simmering. Cook 15 minutes. Strain sauce through fine-mesh strainer and return sauce to roasting pan. Heat sauce to simmering and stir in orange juice concentrate and remaining 1 teaspoon salt, 1 tablespoon rosemary and 1 tablespoon thyme. In small bowl, whisk together water and cornstarch; whisk into sauce, heat to boiling and boil 1 minute. Remove roasting pan from heat. Remove and discard oranges from turkey cavity. Slice turkey and serve with sauce.

*Approximate nutritional values per serving:*

*447 Calories, 20g Fat (7g Saturated), 165mg Cholesterol, 2044mg Sodium, 16g Carbohydrates, 1g Fiber, 46g Protein*