

## Maple Bacon Turkey Breast



### Ingredients

2 - 2.5kg turkey breast or turkey roll	2 tbsp bourbon whiskey
4 large oranges, 3 cut into 1.5cm slices, 1 cut into thin wedges	6 sage leaves, finely chopped, plus extra leaves to garnish
3/4 cup unsalted butter, softened	1 tbsp maple syrup
2 cloves garlic, crushed	750g streaky bacon

### Directions

Step 1 – Remove the turkey from the fridge, or defrost from frozen, and bring to room temperature. Place the orange slices across the base of a large roasting pan or tray that is large enough to hold the turkey.

Step 2 – In a small bowl, whisk together the butter, crushed garlic, bourbon, sage leaves and maple syrup and mix until smooth.

Step 3 – Liberally coat the surface of the turkey with the butter mixture, then carefully cover the turkey evenly with thin strips of the streaky bacon, tucking the ends of the bacon under the turkey. Place the turkey into the roasting pan, on top of the orange slices.

Step 4 - Preheat the BBQ to medium heat (180° to 200°C) with two zone heat. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 5 – Once the BBQ has reached temperature, place the roasting pan onto the grill away from the direct heat, or in a Weber Q, on the trivet. Close the lid of the BBQ to commence roasting the turkey. Roast for approximately 2 hours, basting with the pan juices regularly. Using a digital thermometer, regularly check the internal temperature of the meat. The internal temperature of the turkey must reach at least 75°C before serving.

Step 8 – Once the turkey has reached the correct internal temperature, remove from the BBQ and rest under foil for 15 minutes. Carve the turkey and serve, garnished with orange wedges and sage leaves.

