

Turkey Breast Wrapped in a Bacon Quilt En Cocotte

December 7th, 2020

This recipe serves: 12

Prep Time: 01:00

Cook Time: 02:15

I have always found Roast Turkey to be dry and tasteless, making it necessary to cover with a large amount of gravy. This recipe will produce a flavorful, moist turkey full of complex flavors.

The bacon will act as a protective skin while roasting and will prevent the Turkey meat from drying out. Additionally, the roast can be prepared early and stored in the Refrigerator for up to 24 hours before Roasting.

Ingredients:

4 or 5 pound Turkey Breast, breastbone and skin removed.

2 pack (24 ounces) Center Cut Bacon (NOT Thick Cut Bacon)

1 Cup Reduced Orange Juice

1 Tablespoon Oyster Sauce (If Gluten is a concern, ensure that you are choosing an Oyster Sauce brand that is Gluten Free,)

1 Sprig (about 4 inches) Fresh Rosemary

Toothpicks

Directions:

If frozen, thaw the Turkey Breast in the refrigerator. Ensure that you thaw it on a tray to catch any liquid runoff. This should take about 24 to 48 hours.

If it is still present, remove the Breastbone and the Turkey Skin. Use a paper towel to dry the Turkey Breast.

Prepare the Bacon Quilt

Place a 12" x 12" sheet of Parchment Paper or Wax Paper on the table.

Lay 5 to 7 Bacon strips next to each other on the Parchment Paper to create a single sheet of Bacon. Lay another 5 to 7 Bacon strips on top of the initial Bacon sheet, crosswise.

Interweave the Bacon Strips, like you are weaving a mat, and create a Bacon Quilt.

Prepare the Breasts

In a large bowl, mix the Orange Reduction and the Oyster Sauce. Reserve half the mixed sauce into a separate container for later. Lay the Turkey Breasts into the bowl. Spoon the sauce onto the breasts so that the full surface of the Breasts have been coated with sauce.

Roll the Turkey Breasts together, with the Rosemary Sprig on the inside, so that you have a single large roast.

Wrap the Turkey in the Blanket

Carefully set the Turkey Breast Roast diagonally across the center of the Bacon Quilt. Wrap the edges of the quilt up around the Turkey Roast, securing it with Toothpicks, as needed. Use additional Bacon Strips, secured with Toothpicks, to cover any gaps in the Turkey Roast so that it is fully covered.

Pan the Roast

The key to crispy, tasty roast is to lift the Roast up out of the au jus and bacon grease while cooking.

In a large 5-8 quart Ceramic-lined Dutch Oven, place a metal or silicone trivet or Onion slices to cover the bottom of the Dutch Oven. Set the Roast into the Rack or on top of the trivet or Onion Rings. This will permit the bacon fat to drip away from the Roast as it cooks. Cover loosely with the lid.

If necessary, you can refrigerate, up to 24 hours, until it is time to begin the roasting.

Roasting the Roast

Preheat the Oven to 425° F. Insert a oven-safe Meat Thermometer into the center of the thickest part of the Roast.

When the oven has preheated, insert the pan into the oven and **roast for 30 minutes.**

Without removing the Roast, **turn the heat down to 325° F and Roast for another 1.5 hours,** or until the meat thermometer reaches 160 Degrees Fahrenheit.

Remove the lid from the Dutch Oven. Glaze the Bacon Quilt with the Orange Sauce.

Broil for about 10 or 15 minutes, until the Bacon starts to darken and brown.

Remove the pan from the Oven. Place the Roast on a Serving Platter and cover loosely.

Discard the Onions (if you used them).

Rest the Meat for 20 minutes.

Pull the Rosemary Sprig from one end and remove it from the Roast.

Slice the Roast into 1/2 thick slices and serve.