

Herb Butter Stuffed Turkey Breast

Serves 8-10

Here's a simple yet very tasty recipe for those times when you don't want to roast and carve a whole bird. With the Wood Stone magic of heat penetrating the meat from all sides, all of the moisture will be captured in your roast while the skin will be perfectly browned and delectable.

Ingredients

1 ea. 5-6 lb.	turkey breast, on the bone, rinsed and patted dry
¼ cup + 1 Tbsp.	kosher salt
4 oz.	butter, softened
2 oz.	dry salami, finely chopped
1 clove	garlic, minced
¼ cup	Italian parsley, chopped
1 Tbsp.	thyme leaves, minced
1 Tbsp.	lemon zest, grated
½ tsp.	black pepper, freshly ground

Method

Rub the turkey all over with ¼ cup of salt. Wrap in plastic and refrigerate for 24 hours.

Oven Temperature: 500-550 degrees

Mix butter with remaining ingredients including remaining 1 Tbsp. salt. Loosen the skin from the turkey with your fingers and press the seasoned butter underneath, massaging to distribute evenly over breast.

Flame Height: 1

Place turkey on a rack in a roasting pan, pour 1-2 cups of water* in the pan and loosely tent with foil. Place in the **center** of the oven for 20 minutes. Rotate pan 180 degrees and roast another 20 minutes. Remove foil, rotate again and roast for another 10-20 minutes or until nicely browned and a thermometer registers 160 in the thickest part of the meat. Let rest 20 minutes before carving.

*The water will evaporate multiple times during the hour. Continue to replace it as you will end up with a bit of broth in the end; otherwise the pan will burn dry.



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