

# Orange Glazed Roasted Turkey

Serves 8- 10

*Roasting a turkey in the Wood Stone oven is sure to produce a very moist and flavorful bird. Salting inside and out well in advance only enhances these results.*

## Ingredients

1 ea. 10-12 lb.	turkey
	Kosher salt
	Freshly ground pepper
1 cup	orange juice
4 oz.	butter
3 cloves	garlic, peeled
1 Tbsp.	thyme leaves

## Method

### Oven Temperature: 500-550 degrees

- Liberally salt the turkey inside and out and sprinkle lightly with pepper. Cover with plastic and refrigerate for 24 hours.
- Place the orange juice, butter, garlic, and thyme in a small saucepan and simmer until reduced by half. Brush glaze over the whole turkey, reserving some to brush on again after an hour.
- Put turkey on a rack in a roasting pan with about 1-in. of water in the bottom to keep any drippings from burning. Tent the bird with foil.
- **Flame Height: Oven Off**
- Roast the turkey **just inside the door of the oven** for 30 minutes. Rotate pan 180 degrees and roast 30 minutes more. Brush with remaining glaze.
- **Flame Height: if the oven temperature drops below 350 degrees; turn the oven on with flame at 2.4**
- Remove the foil and continue to roast for 1½-2 hours, rotating every 30 minutes and basting until the internal temperature registers 165 degrees between the thigh and breast.
- Remove from oven and let rest 20-30 minutes before carving.



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