

# Chipotle-Glazed Turkey

Serves 4-6

1 small whole turkey (12-15 pounds)  
4 tablespoons butter, plus 2-4 tablespoons for basting  
coarse salt  
2 tablespoons packed light-brown sugar  
3/4 cup plus 1 tablespoon fresh orange juice  
1 tablespoon minced, canned chipotles in adobo, plus 1 tablespoon adobo sauce  
1 cup chicken stock

1. Preheat oven to 325°F. Remove gizzards and neck from turkey cavity. Rinse turkey; pat dry. Place turkey on a roasting rack in a roasting pan. Tie turkey legs together with kitchen twine. Rub bird with butter and 2 teaspoons salt. Roast 2 hours, basting as needed with pan juices and more butter.

2. Make glaze: In a small bowl, combine brown sugar, 1 tablespoon orange juice, and adobo sauce; brush glaze over bird. Roast 45 to 60 minutes more. An instant-read thermometer should register 175° when inserted in thickest part of thigh (avoiding bone). Transfer turkey to a cutting board; cover loosely with foil, and let rest 20 minutes.

3. Scrape drippings from roasting pan into a glass measuring cup. Let stand 5 minutes, until fat rises to the top. Skim off fat. Set roasting pan over two burners. Return skimmed drippings to pan; stir in remaining 3/4 cup orange juice, stock, and minced chipotles. Bring to a simmer, and cook, scraping up browned bits from bottom of pan, 3 minutes. Strain through a fine sieve; season with salt to taste. Carve turkey; serve with sauce.

Courtesy of:  
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