



Maple Pear-Glazed Turkey*

prep time:
25 minutes**

cook time:
2 hours, 56 minutes

**stand time extra
makes 12 servings

grocery list

1 (8-lb.) frozen ShopRite turkey
fresh lemons and fresh pears
La Baleine Coarse and Fine Sea Salt
Morton & Bassett Ground White Pepper,
Paprika, Ground Sage, Ground Coriander,
Ground Thyme and Ground Cinnamon
chicken broth
ShopRite butter
pear or apple juice and pear nectar
maple syrup
Lyle's Golden Syrup

*Exclusive Chef Faith Alahverdian recipe.

maple pear-glazed turkey

Prosciutto, Pear and Celery Root Stuffing
(prepared from recipe in this menu)

1 (8-lb.) ShopRite turkey, thawed

1 whole lemon, cut in half

1 tbsp. **La Baleine Coarse Sea Salt**

1/2 tsp. **La Baleine Fine Sea Salt**

1/2 tsp. **Morton & Bassett Ground White Pepper**

1 1/2 tsp. **Morton & Bassett Paprika**

1/2 tsp. **Morton & Bassett Ground Sage**

1/2 tsp. **Morton & Bassett Ground Coriander**

1/4 tsp. **Morton & Bassett Ground Thyme**

3 cups chicken broth

2 sticks ShopRite butter, melted

Glaze:

2 fresh pears, cored, peeled and diced

1/4 cup pear or apple juice

1/2 cup maple syrup

1/2 cup **Lyle's Golden Syrup**

1 cup pear nectar

1/4 tsp. freshly squeezed lemon juice

Pinch **Morton & Bassett Ground Cinnamon**

Pinch **Morton & Bassett Ground Coriander**

1. Remove giblets from turkey; discard. Place turkey in sink; with lemon halves, squeeze juice over outside and inside. Rub with coarse salt inside and out; rinse well with cold water. Pat dry; place on large cutting board. Tuck wings under; cover ends of legs with foil.
2. Preheat oven to 325°F. Prepare seasoning blend with fine salt, white pepper, paprika, sage, coriander and thyme. Season turkey inside and out with some of seasoning blend. Spoon stuffing loosely into turkey cavity. Place breast side up on rack in large roasting pan; pour half of chicken broth into bottom of pan. Add remaining seasoning blend to melted butter. Brush turkey with butter mixture; sprinkle with additional paprika. Place pan in the lower part of oven; roast, basting every 20 minutes with butter and adding chicken broth when needed, about 2³/₄ hours, until thermometer in thigh registers 180°F and in stuffing registers 165°F.
3. Meanwhile, prepare glaze by placing pears in small saucepan; add pear juice. Cover; place over medium heat to steam 6 to 8 minutes or until pears are very soft. Remove from heat; add syrups, nectar and lemon juice. Purée with immersion blender. Place saucepan back on medium heat; simmer 5 minutes. Remove from heat; stir in cinnamon and coriander. Set aside. During last 30 minutes of turkey roasting, pour on glaze. Tent turkey with foil during last 10 minutes of roasting if too brown. Remove turkey from oven to rest 15 minutes before carving.

Per Serving: 750 calories, 40g carbohydrate, 66g protein, 36g fat, 3g fiber, 214mg cholesterol, 1127mg sodium

kitchen tools

cutting board

chef's knife

measuring spoons

liquid measuring cup

paring knife

juicer

small bowl

large roasting pan
with rack

pastry brush

turkey baster

small saucepan with
cover

immersion blender

recipe note

A turkey's giblets consist of the heart, liver, gizzard and neck. You can save them to make giblet gravy or to flavor soup stock, or discard them.

a good idea

Save juices from bottom of roasting pan; defat them immediately. Prepare a slurry of cornstarch and water; add to pan juices, cooking and whisking constantly to make great gravy.

