

Classic Oven-Roasted Turkey Breast

From the Kitchen of [Deep South Dish](#)

Ingredients

- 6 to 8 pound bone-in turkey breast
- 3 tablespoons extra virgin olive oil
- 1 tablespoon kosher salt, divided
- 1 teaspoon freshly cracked black pepper
- 1/2 teaspoon Creole or Cajun seasoning, or to taste, optional
- 2 cups apple cider or apple juice

For the Gravy:

- 1/2 cup fat (bacon drippings, cooking oil, butter, or a combination)
- 1/2 cup all-purpose flour
- 3 cups (more or less) room temperature turkey or chicken stock/broth including reserved, defatted drippings
- Kosher salt and freshly cracked black pepper, to taste

Instructions

1. Preheat oven to 325 degrees F. Place a V-rack in a roasting pan that has been sprayed with non-stick spray.
2. Place turkey breast side up on the rack and rub with olive oil all over, inside the cavity of the breast, underneath and all over.
3. Rub half of the salt inside the cavity and sprinkle the remainder all over the turkey breast. Sprinkle with black pepper and Creole or Cajun seasoning.
4. Add half of the apple cider to bottom on roasting pan, refreshing as needed during the roasting time.
5. If using an electronic oven timer, insert the probe into the thickest part of the breast without touching any bone and set for 165 degrees F.
6. Bake, uncovered, about 25 minutes per pound (2-1/2 to 3-1/2 hours), depending on size or until juices run clear when poked with the tip of a knife and internal temperature reaches 165 degrees. Remember that all ovens cook differently, so remember to monitor the internal temperature.
7. Baste breast with juices from the roasting pan about every 30 minutes, adding the remaining apple cider as needed.
8. When temperature is reached, remove from oven, carefully transfer breast to a cutting board and tent loosely with foil to keep warm. Let rest for 10 minutes before carving and transferring slices to serving platter.

For the Gravy:

1. Heat fat in a heavy skillet over medium high heat.
2. Sprinkle in the flour a little at a time with one hand, while stirring briskly and constantly with the other hand, until all flour is incorporated and lumps disbursed.
3. Reduce heat and cook for 5 minutes, stirring constantly and moving the flour mixture all around, including from the outside edges.
4. Add pan drippings along with the broth slowly, stirring briskly and constantly until it is blended in well.
5. Season to taste with salt and pepper as needed.

Notes

I highly recommend using a [digital in-oven probe-style meat thermometer \(#ad\)](#), and not just the typical stick-in instant read thermometer. Since all ovens vary in the way that they cook, using a digital in-oven thermometer means that you can insert the probe, set the temperature you need the meat to reach and it will set off an alarm as soon as that temperature is reached.

If your turkey is "self-basting," kosher or if you do use a brine, do not include the added salt in the cavity or for seasoning. A V-rack over a roasting pan is ideal to keep the breast steady and for even cooking so use them if you have them, but absent that, you can place the turkey breast on a layer of chunky onion, carrots and celery in an extra-large oven safe skillet or baker. Use a gravy separator to utilize any remaining pan drippings for the gravy.

To Carve: Run a sharp, carving knife all the way down the breast bone. Go underneath that section of the breast with the knife and cut along the rib bones. Remove the entire breast and repeat on the other side. Cut into slices and transfer to serving platter.

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