

Roasted Stuffed Boneless Turkey Breast

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

1 (4 pound) boneless whole turkey breast
[Brine Recipe](#) (1/2 recipe for full breast)
4 cups of [Herb Bread Dressing](#), [Southern Cornbread Dressing](#),
or your choice of stuffing
1 tablespoon of butter
2 tablespoons of olive oil
Kosher salt and freshly cracked black pepper
3 slices of bacon
Butcher's twine
[Homemade Giblet Gravy](#)

Preheat oven to 375 degrees.

Prepare the brine, place the turkey breast in a ziploc bag and pour brine in over the breast. Place into a bowl and refrigerate for 2 hours or overnight.

Remove the turkey from the brine and pat dry. If using a whole breast, butterfly it by cutting right down the length of the turkey, cutting the breast nearly in half, but not all the way, stopping just short of the outside edge. It should lay flat like an open book. Lay the turkey breast on a large piece of plastic wrap, cover with another piece and using the flat side of a meat mallet, pound the breast in the thicker parts so that you have equal thickness.

Spread the stuffing evenly across the turkey breast out to about 1 inch from the ends. Roll up. Wrap the breast securely using butcher's twine. Season the outside of the turkey breast with salt and pepper.

Melt the butter and olive oil in a saucepan; pour part of it into the roasting pan and place the turkey breast on top, skin side up, moving it around a bit to coat the breast. Pour the rest of the olive oil and butter over the top of the turkey breast. Lay the 3 slices of bacon across the top of the length of the turkey breast and transfer the pan to the oven.

Bake at 375 degrees for about 1 hour to 1-1/4 hours, basting occasionally and removing the bacon about halfway through, or once it is crisped and used up. Turkey breast is done when an instant read thermometer reads 165 degrees when inserted into the thickest part of the breast.

Let rest for 10 minutes before slicing into 1/2 inch serving sized pieces.

Source: <http://deepsouthdish.com>

Make a butter pan sauce by taking the roasting pan to the stove top and skimming off any fat that has floated to the top. Ideally, you can also carefully transfer all of the drippings to a fat separator ([this kitchen tool](#) is WONDERFUL) and then return the pan juices only back to the roasting pan, discarding the rest of the fat. In this case, you may not have that much in the drippings department. Place the roasting pan over medium high heat and bring the juices to a boil, adding a bit of stock or broth to the pan to help deglaze it and to lift the pan scrapings up. Cook until the juices have reduced slightly, remove from the heat, stir in a bit of butter and swirl around until blended in. Spoon over each serving slice. If you prefer, make a [gravy](#) using canned stock to spoon on top.

Source: <http://deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use and while pinning and sharing links is welcomed and encouraged, please do not copy and paste to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.

Check These Recipes Out Too Y'all!

[Traditional Southern Cornbread Dressing](#)

[Garlic Roasted Chicken with Vegetables](#)

[Old Fashioned Chicken with Drop Dumplings](#)