



AARTI'S

TANDOORI MASALA TURKEY BREAST

Serves: 4-6 People

Prep Time: 30 Minutes

Cook Time: 1 - 1½ Hours, Depending on Breast Size

INGREDIENTS

4 Dried Guajillo Chiles (Or 4 Kashmir Chiles)
1 Teaspoon Fenugreek Seeds
1 Teaspoon Fennel Seeds
2 Teaspoons Coriander Seeds
10 Whole Cloves
4 Green Cardamom Pods
½ Teaspoon Ground Cinnamon
½ Teaspoon Paprika
½ Teaspoon Ground Turmeric
2 Sticks Unsalted Butter, Softened
2 Teaspoons Ginger-Garlic Paste (Blended Jars Are Found at Your Local Indian Market)
1 Lime, Zested and Juiced
1 Teaspoon Honey
1 Boneless Turkey Breast, Skin On

INSTRUCTIONS

Toast chiles until darkened and a little puffy. Remove to a plate. Toast remaining whole spices (fenugreek, fennel, coriander, cloves, cardamom pods) until fragrant. Remove to a plate and let cool.

Rip chiles into smaller pieces. Pour chiles and whole spice in a coffee grinder, and grind until fine powder. Pour into a bowl, and stir in cinnamon, paprika, and turmeric. Reserve 2 tablespoons for the gravy. Add butter, lime juice, honey and a generous few pinches of salt to the remainder. Stir together.

Carefully pull skin away from turkey flesh. Scoop a little butter into that pockets and level it out. Rub butter all over the skin and underneath (make sure to get it under the tenderloin too!). Place a cooling rack on top of a half baking sheet and set it aside. Tie the turkey with kitchen twine and then place it on the cooling rack (that's on the baking sheet) and pop into the oven. Pour 2 cups of water into the pan.

Roast turkey for 45-55 minutes until thermometer registers 150-155 degrees Fahrenheit. Remove from oven, cover with foil and allow to rest.