

## Currant Glaze for Turkey

### Ingredients

- 1/2 cup red currant or plum jelly
- 1 Tbsp. lemon juice
- 1 tsp. dry mustard
- 1 tsp. Worcestershire sauce
- 1/4 tsp. pepper



### Directions

1. In small saucepan combine red currant jelly, lemon juice, dry mustard, Worcestershire sauce, and pepper. Cook and stir over low heat until jelly is melted and dry mustard is incorporated.
2. About 15 minutes before turkey is scheduled to be done; brush turkey twice with the glaze about 5 minutes apart. Makes 1/2 cup glaze.

#### **Timing Guidelines for Stuffed Whole Turkeys\*:**

For **8 to 12 pound** turkey, roast in 325 degree F oven for 3 to 3-3/4 hours

For **12 to 14 pound** turkey, roast in 325 degree F oven for 3-1/4 to 4-1/2 hours

For **14 to 18 pound** turkey, roast in 325 degree F oven for 4 to 5 hours

For **18 to 20 pound** turkey, roast in 325 F degree oven for 4-1/2 to 5-1/4 hours

For **20 to 24 pound** turkey, roast in 325 F degree oven for 4- 3/4 to 5-3/4 hours

**\*Note:** For unstuffed turkeys of the same weight, reduce the total cooking time by 15 to 45 minutes.

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