ROASTED TURKEY WITH PEACH BOURBON BBQ GLAZE

ROASTED TURKEY

- 1 ea Petite turkey breast, roasted
- Bourbon Peach BBQ Glaze, as needed

BOURBON PEACH BBQ GLAZE

- 3 cup Peach preserves
- 1 cup Chicken stock
- 1 cup Maker's Mark bourbon
- 3 cups Sweet Baby Ray's BBQ Sauce
- 3 ea Fresh bay leaves

ROASTED TURKEY

1. Roast the petite turkey breast. Before the last 30 minutes of roasting, apply Bourbon Peach BBQ Glaze.

BOURBON PEACH BBQ GLAZE

1. Combine the peach preserves and chicken stock in a food processor and blend until smooth.
2. Pour Maker’s Mark bourbon into a 2-quart saucepan, bring to a boil and reduce to a simmer. Using extreme caution, ignite the simmering bourbon and simmer until the flame goes out.
3. Add the peach preserves and chicken stock, bay leaves and barbecue sauce. Bring to a simmer and cook for 8–10 minutes, then remove the bay leaves.
4. Remove the glaze from heat, use for recipe and place it into a storage container with a lid. Label, date and refrigerate.

ADDITIONAL INFORMATION

Ingredients	• 1 cup Maker's Mark bourbon, • 1 ea Petite turkey breast, roasted, • 3 cup Peach preserves, • 3 cups Sweet Baby Ray's BBQ Sauce, • 3 ea Fresh bay leaves, • Bourbon Peach BBQ Glaze, as needed, 1 cup Chicken stock, BOURBON PEACH BBQ GLAZE, ROASTED TURKEY
Course	Dinner, Entrees
Cuisine	American, BBQ, Seasonal Fall
Serving Size	4