

## **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**

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