



Holiday Roasted Turkey Breast and Gravy

The Turkey and the Backbone

We start with a little kitchen magic. You take the backbone off the turkey breast. This feels a bit funny. You are giving the bird a little hug to pop its joints. Do not worry. It is easier than it sounds.

Save that backbone! It is the secret to your gravy. I call it the flavor key. My grandson once asked if we were building a dinosaur. I still laugh at that. That little bone holds so much taste.

Why We Salt Ahead of Time

Next, we tuck salt under the skin. Then the turkey rests in the fridge for

a day. This matters so much. The salt seasons the meat deep inside. It makes every bite juicy and full of flavor.

It is like the turkey is thinking about dinner for a whole day. It gets ready. Patience here makes the meal special. Do you have a trick you use to make meat extra tasty? I would love to hear it.

A Story of Two Roasts

We roast the turkey low and slow first. This cooks it gently. Then we give it a hot, fast blast. This makes the skin crispy and golden. Doesn't that smell amazing when it happens?

The turkey must rest after. This matters, too. Letting it sit lets the juices settle back in. If you carve too soon, all the good flavor runs out onto the board. We do not want that.

Making the Magic Gravy

Remember that backbone? Now it becomes broth. You simmer it with an onion, carrot, and celery. Your kitchen will smell like a cozy hug. That broth is liquid gold.

You mix it with the tasty fat from the pan. *Fun fact: That browned flour and fat mix is called a "roux."* It thickens the gravy and makes it silky. Whisking is the key. It keeps it smooth.

Bringing It All to the Table

Carving is simple. Just slice down, following the curve of the breast. You will see how moist the meat is. That is from the salting and the resting. All your care shows right there.

Pour that beautiful gravy into a warm pitcher. What is your favorite thing to pour gravy over? Just the turkey, or the mashed potatoes, too? For me, it has to be a bit of everything on the fork.

Your Turn in the Kitchen

This meal is a labor of love. It has a few steps. But each one builds flavor. It turns a simple turkey breast into a holiday celebration. Which part of this recipe feels most like fun to you? The carving or the gravy making?

I think cooking is about sharing stories. This recipe has one. It is about saving the backbone for something wonderful. Nothing is wasted. Everything has purpose. Tell me, what is a kitchen story from your family?

Ingredients:

Ingredient	Amount	Notes
Bone-in turkey breast	1 (5- to 7-pound)	
Kosher salt and pepper	To taste	
Unsalted butter, melted	2 tablespoons	
Extra-virgin olive oil	2 teaspoons, plus extra as needed	
Onion, chopped	1 small	
Carrot, chopped	1 small	
Celery rib, chopped	1 small	
Water	5 cups	
Fresh thyme	2 sprigs	
Bay leaf	1	
All-purpose flour	$\frac{1}{4}$ cup	
Dry white wine	$\frac{1}{4}$ cup	



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Instructions

Step 1: First, we prepare the turkey. Place it skin-side down on your counter. Use kitchen shears to cut the back away from the breast. This feels a bit like a puzzle. Save that back piece for our gravy later. (A sharp pair of shears makes this much easier.)

See also Festive Chickpea Salad with Fennel and Peppery Greens

Step 2: Now, we season it well. Gently loosen the skin from the meat on both sides. Rub a good amount of salt directly onto the meat. Then pull the skin back over it. This makes the meat so flavorful. Refrigerate it just like that for a whole day.

Step 3: Time to roast. Pat the turkey dry and place it in your skillet. Brush it all over with melted butter. Roast it in a 325-degree oven. We roast it until it reaches 130 degrees inside. This gentle heat keeps it juicy. What's your favorite holiday smell in the kitchen? Share below!

Step 4: Let's make the broth while it roasts. Brown that saved back piece in a pot. Add chopped onion, carrot, and celery. Let them get a little color. Then add water, thyme, and a bay leaf. Let it simmer for an hour. Your kitchen will smell amazing. Strain it and you have your golden broth.

Step 5: Next, we crisp the skin. Take the turkey out and turn your oven up to 500 degrees. When it's hot, put the turkey back in. Roast until the skin is golden and the inside is 160 degrees. Let it rest on a board for 30 minutes. (Resting is the secret to tender slices!)

Step 6: Finally, the gravy. Use the fat from the skillet. Whisk in flour

until it's toasty brown. Add a splash of white wine. Then slowly whisk in your homemade broth. Let it bubble until it's just right. Season with salt and pepper. Pour it into a warm jug for the table.

Creative Twists

You can make this recipe your own. Try one of these fun ideas. They add a little extra love to your meal.

Herb Butter: Mix softened butter with chopped sage and rosemary. Spread it under the skin before roasting.

Apple Cider Gravy: Use apple cider instead of white wine. It adds a sweet, cozy flavor.

Maple Glaze: Brush the skin with a little maple syrup during the last 10 minutes. It gets so shiny and tasty.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This turkey deserves a beautiful plate. I love creamy mashed potatoes to soak up the gravy. Buttery green beans are perfect too. For a colorful touch, add roasted carrots. They look so cheerful. A simple cranberry sauce on the side is lovely. It's a little sweet with the savory turkey.

For drinks, a crisp apple cider is wonderful. It's bubbly and fun for everyone. For the grown-ups, a glass of Chardonnay pairs nicely. It sips like a cozy hug. Which would you choose tonight?



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Keeping Your Holiday Feast Fresh

Let's talk about keeping that lovely turkey tasty. First, let it cool completely. Then, slice the meat off the bone. Store the slices in a sealed container in the fridge. They will stay good for three to four days. You can also freeze the meat for up to three months. Use a freezer bag and press out all the air.

See also [Spicy Andouille and Chipotle Cornbread Stuffing](#)

For the gravy, store it separately in another container. It will thicken when cold. That is perfectly normal. To reheat, warm the turkey in a pan with a bit of broth. This keeps it moist. Warm the gravy slowly in a pot, stirring often. I once reheated turkey in the microwave without broth. It turned out dry as toast! Adding liquid is the secret.

Batch cooking matters because it saves you holiday stress. Making the gravy base a day early is a wonderful trick. You get more time with your family on the big day. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Turkey Troubles

Even grandmas have kitchen mishaps. Here are three common problems and easy fixes. First, the skin is not crispy. This often happens if the turkey is wet. Pat the skin very dry with paper towels before roasting. I remember when my turkey skin was soggy one year. I forgot that simple drying step!

Second, the gravy is too thin. Let it simmer a bit longer. It will thicken as it reduces. If it is too thick, just whisk in a splash of water or broth.

Third, the meat is dry. Using a meat thermometer is the best fix. It tells you exactly when the turkey is done. This prevents overcooking.

Why does this matter? A crispy skin gives wonderful texture and flavor. A good gravy ties the whole meal together. Fixing small problems builds your cooking confidence. You learn that mistakes can be solved. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free flour blend for the gravy. It works just the same.

Q: What can I make ahead?

A: You can make the broth a full day ahead. Just keep it in your fridge until you need it.

Q: I don't have white wine.

A: That is fine. Use an extra quarter-cup of broth instead. The flavor will still be lovely.

Q: Can I make a smaller portion?

A: You can use a smaller turkey breast. Just reduce the roasting time. Check the temperature early.

Q: Any optional tips?

A: Try adding a spoon of apple cider to the gravy. It gives a nice, gentle sweetness. *Fun fact: The turkey's wishbone is called the furcula.*

Which tip will you try first?

From My Kitchen to Yours

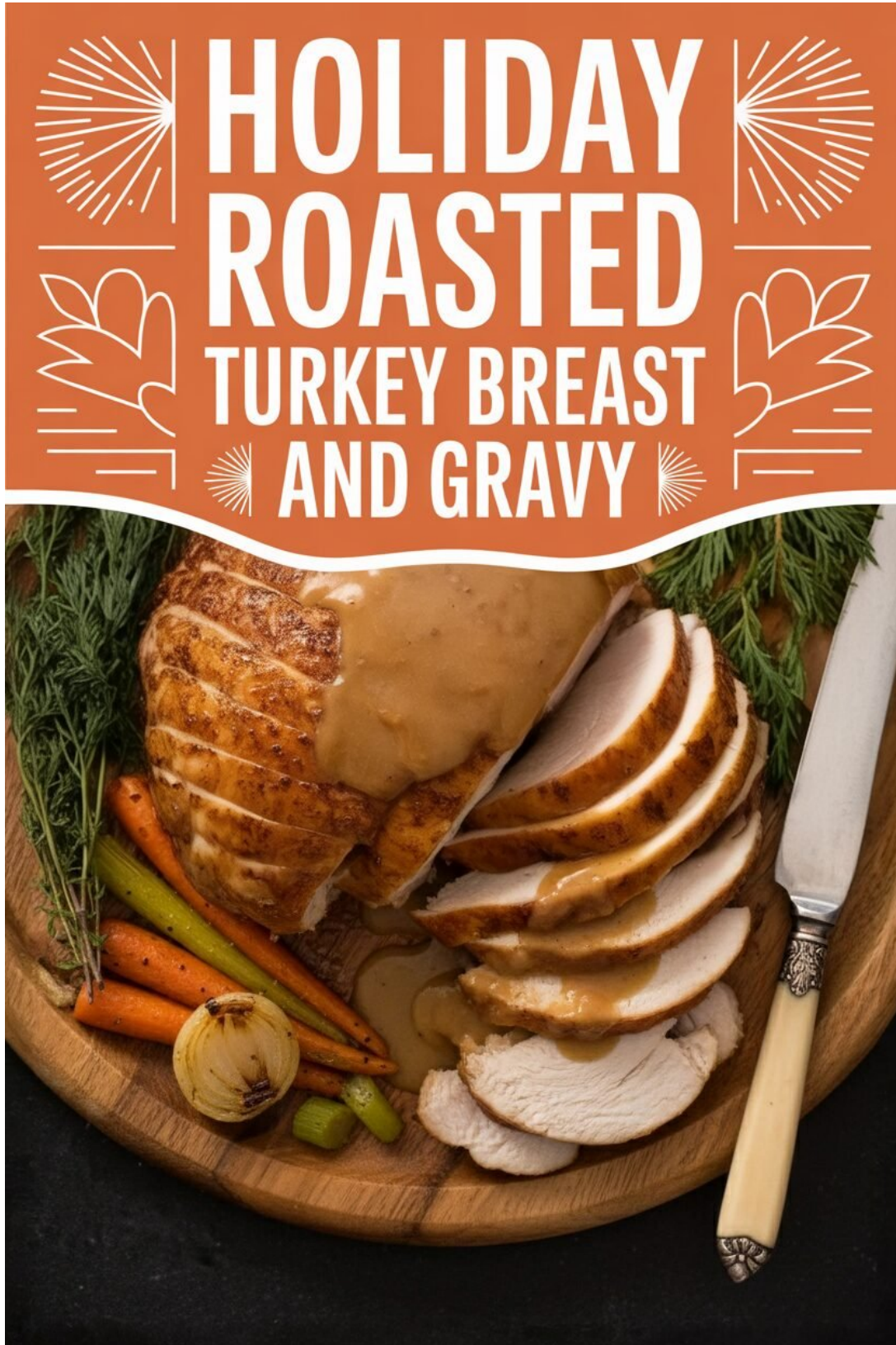
I hope this recipe brings warmth to your table. Cooking is about sharing love and stories. It is not about being perfect. My door is always open for a kitchen chat. I would love to hear about your cooking adventures.

Tell me about your holiday table. What dishes does your family love?

Have you tried this recipe? Please share your thoughts in the comments below. Your stories are my favorite thing to read.

Happy cooking!

—Elowen Thorn.



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Holiday Roasted Turkey Breast and Gravy

Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **30 minutes**



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Cook time: **1 hour 45 minutes**



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Rest time: **30 minutes**



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Total time: **2 hours 45 minutes**



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Servings: **6 servings**



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Calories:**420 kcal**



Best Season: **Summer**

Description

Roast Whole Turkey Breast with Gravy

See also Circus Animal Christmas Fudge

Ingredients

- □1 (5- to 7-pound) bone-in turkey breast
- □Kosher salt and pepper
- □2 tablespoons unsalted butter, melted
- □2 teaspoons extra-virgin olive oil, plus extra as needed
- □1 small onion, chopped
- □1 small carrot, chopped
- □1 small celery rib, chopped
- □5 cups water
- □2 sprigs fresh thyme
- □1 bay leaf
- □¼ cup all-purpose flour
- □¼ cup dry white wine

Instructions

1. Place turkey breast on counter skin side down. Using kitchen shears, cut through ribs, following vertical line of fat where breast meets back, from tapered end of breast to wing joint. Using your hands, bend back away from breast to pop shoulder joints out of sockets. Using paring knife, cut through joints between bones to separate back from breast. Reserve back for gravy. Trim excess fat from breast.
2. Place turkey breast, skin side up, on counter. Using your fingers, carefully loosen and separate turkey skin from each side of breast. Peel back skin, leaving it attached at top and center of breast. Rub 1 teaspoon salt onto each side of breast, then place skin back over meat. Rub 1 teaspoon salt onto underside of breast cavity. Place

turkey on large plate and refrigerate, uncovered, for 24 hours.

3. Adjust oven rack to middle position and heat oven to 325 degrees. Pat turkey dry with paper towels. Place turkey, skin side up, in 12-inch ovensafe skillet, arranging so narrow end of breast is not touching skillet. Brush melted butter evenly over turkey and sprinkle with 1 teaspoon salt. Roast until thickest part of breast registers 130 degrees, 1 to 1 1/4 hours.
4. Meanwhile, heat oil in large saucepan over medium-high heat. Add reserved back, skin side down, and cook until well browned, 6 to 8 minutes. Add onion, carrot, and celery and cook, stirring occasionally, until vegetables are softened and lightly browned, about 5 minutes. Add water, thyme sprigs, and bay leaf and bring to boil. Reduce heat to medium-low and simmer for 1 hour. Strain broth through fine-mesh strainer into container. Discard solids; set aside broth (you should have about 4 cups). (Broth can be refrigerated for up to 24 hours.)
5. Remove turkey from oven and increase oven temperature to 500 degrees. When oven reaches 500 degrees, return turkey to oven and roast until skin is deeply browned and thickest part of breast registers 160 degrees, 15 to 30 minutes. Using spatula, loosen turkey from skillet; transfer to carving board and let rest, uncovered, for 30 minutes.
6. While turkey rests, pour off fat from skillet. (You should have about 1/4 cup; if not, add extra oil as needed to equal 1/4 cup.) Return fat to skillet and heat over medium heat until shimmering. Sprinkle flour evenly over fat and cook, whisking constantly, until flour is coated with fat and browned, about 1 minute. Add wine, whisking to scrape up any browned bits, and cook until wine has evaporated, 1 to 2 minutes. Slowly whisk in reserved broth. Increase heat to medium-high and cook, whisking occasionally, until gravy is thickened and reduced to 2 cups, about 20 minutes. Season with salt and pepper to taste. Carve turkey and serve, passing gravy separately.

Notes

Nutrition information is an estimate for one serving (based on a 6-pound turkey breast), calculated using standard ingredient data. Actual values may vary.

Keywords: Turkey, Holiday, Roast, Gravy, Main