



Maple Glazed Roast Turkey Breast for Christmas

The Heart of the Holiday Table

Hello, my dear. Come sit a moment. The star of our Christmas table doesn't need to be a whole big bird. A beautiful turkey breast is just right. It feels special but is simpler for a smaller crowd. I love how it makes everyone feel cozy and fed.

This recipe is my favorite for Christmas. The maple syrup makes it sweet and shiny. The smell fills the whole house with warmth. Doesn't that smell amazing? It tells everyone a good meal is coming.

A Little Story About Butter

Let me tell you about the butter. My grandson once asked why we put it *under* the skin. I showed him how it melts right into the meat as it cooks. It keeps every single bite juicy and rich.

That's the first "why this matters." That butter isn't just for flavor. It acts like a cozy blanket for the turkey. It bastes the meat from the inside out. This keeps it from drying out. Simple tricks make the biggest difference.

The Magic of Maple

Now, the maple glaze. It's just two things: syrup and mustard. The mustard isn't for heat. It's there to balance the sweet. It gives the flavor a little nudge so it's not too sugary.

You baste it on near the end. This is the second "why this matters." If you put sugary glaze on too soon, it can burn. Patience gives you that perfect, sticky, glossy finish. *Fun fact: Real maple syrup comes from tapping trees in late winter. It takes about 40 gallons of sap to make one gallon of syrup!*

Your Turn to Share

I think food tastes better with stories. What's the one smell that says "Christmas" to you? Is it citrus, or pine, or maybe cinnamon rolls? Tell me about it. I love to hear.

And a question for you. Do you have a favorite family recipe you make every year? Mine was my mother's ginger cake. I still laugh at how much molasses I spilled the first time I made it!

A Quiet Moment of Rest

When the turkey comes out, you must let it rest. I know it's hard to wait! But this is a secret step. The juices need time to settle back into the meat.

See also [Plum and Almond Christmas Financiers](#)

If you carve it too soon, all those good juices will run onto the cutting board. Letting it rest for 20 minutes keeps them in the turkey. This makes every slice moist and perfect. Use this time to finish your gravy. What side dish are you most excited to make this year?

Ingredients:

Ingredient	Amount	Notes
unsalted butter, softened	4 tablespoons	
salt	$\frac{3}{4}$ teaspoon	
pepper	$\frac{1}{4}$ teaspoon	
maple syrup	$\frac{1}{4}$ cup	
Dijon mustard	1 tablespoon	
whole bone-in, skin-on turkey breast about 6 pounds	Thaw if frozen.	



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Instructions

Step 1: First, get your oven ready. Move a rack to the lower-middle spot. Heat it to 425 degrees. Now, mix the soft butter with salt and pepper in a little bowl. In another bowl, stir the maple syrup and mustard together. It makes a sweet, tangy glaze. Doesn't that smell amazing already?

Step 2: Time for the turkey. Gently slide your fingers under the skin. You want to separate it from the meat. Rub all that seasoned butter right underneath. This keeps the meat so juicy. Place the turkey breast-side up on a greased rack in a pan. Add two cups of water to the pan bottom. This stops smoking. (A little water makes a big difference!)

Step 3: Roast the turkey for 30 minutes at 425. You'll see it start to turn a lovely gold. Then, lower the oven heat to 325 degrees. Let it roast for about another hour. It will get a deeper, richer color. **Why do we lower the temperature? Share below!**

Step 4: Now for the magic glaze! Start basting with the maple mixture. Do this every 15 minutes. The skin will get shiny and sticky-sweet. Roast until a thermometer says 160 degrees in the thickest part. This takes 15 to 30 minutes more. Let the turkey rest for 20 minutes before carving. (Letting it rest is the secret to tender slices!)

Creative Twists

This recipe is wonderful as-is. But playing with food is fun! Here are some simple twists. **Add orange zest to the butter.** It gives a sunny, festive fragrance. **Use a sprinkle of smoked paprika.** It adds a cozy, campfire whisper. **Swap the Dijon for whole-grain mustard.** You get

little pops of tangy flavor. Which one would you try first? Comment below!

See also [White Chocolate Macadamia Cranberry Bliss](#)

Serving & Pairing Ideas

This turkey deserves a happy plate. I love it with fluffy mashed potatoes. The maple glaze makes a perfect gravy. Buttered green beans with almonds are lovely too. For a drink, a crisp apple cider is perfect. Grown-ups might enjoy a glass of chilled Riesling wine. Both are sweet, just like our glaze. Which would you choose tonight?



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Keeping Your Maple Turkey Cozy and Tasty

Let's talk about leftovers. They are a holiday gift to yourself. First, let the turkey cool completely. Then, slice or shred the meat. Store it in a sealed container in the fridge. It will stay good for about three days.

You can freeze it, too. I pack the meat in a freezer bag. I press out all the air. It keeps for two months. Thaw it in the fridge overnight when you are ready.

To reheat, place slices in a baking dish. Add a splash of broth or water. Cover it tightly with foil. Warm it at 325 degrees until it's steamy. This keeps it moist.

I once reheated turkey in a dry pan. It turned into little jerky bits! Now I always add that splash of liquid. Storing food well means less waste. It also means a delicious meal on a busy night. **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 ones. First, the skin isn't crispy. This often means your oven wasn't hot enough at the start. That first blast of heat is key for a golden crust.

Second, the meat is dry. The most likely culprit is overcooking. Use a meat thermometer. It is your best friend. I remember when I just guessed. The turkey was as dry as a bone!

Third, the glaze burns. If it's browning too fast, loosely tent the breast with foil. This slows down the browning. Getting a crispy skin matters for wonderful texture. Using a thermometer matters for perfect, juicy meat every time. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is! Just check your Dijon mustard label to be sure.

Q: Can I make it ahead? A: You can rub the butter under the skin a day early. Keep it covered in the fridge.

See also Crimson Roasted Beets with Festive Glaze

Q: What if I don't have maple syrup? A: Honey is a fine swap. The flavor will be different but still sweet and good.

Q: Can I make a smaller portion? A: You can use a smaller turkey breast. Just reduce the roasting time a bit.

Q: Any optional tips? A: Add a pinch of thyme to the butter. It gives a lovely, cozy smell. *Fun fact: Turkeys were once considered a fancy food for special feasts!* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. Food is about sharing and making memories. The smell of maple roasting is a memory in itself.

I would love to hear about your cooking adventure. Tell me how it went

for your family. Your stories are my favorite thing to read. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking!

—Elowen Thorn.



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Maple Glazed Roast Turkey Breast for Christmas

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Cooking Method:[Roasting](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time:**2 hours 15 minutes**

Rest time: **20 minutes**

Total time: **2 hours 50 minutes**



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Servings: 8 servings



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Calories: **380 kcal**

Best Season:**Summer**

Description

Maple Roast Turkey Breast

Ingredients

- 4 tablespoons unsalted butter, softened
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup maple syrup
- 1 tablespoon Dijon mustard
- 1 whole bone-in, skin-on turkey breast (about 6 pounds)

Instructions

1. Adjust oven rack to lower-middle position and heat oven to 425 degrees. Mix butter, salt, and pepper in small bowl. Combine maple syrup and mustard in another small bowl.
2. Carefully separate turkey skin from meat. Rub butter mixture under skin. Arrange turkey breast-side up on greased V-rack set inside large roasting pan. Pour 2 cups water into bottom of pan and roast until turkey is golden, about 30 minutes.
3. Decrease oven temperature to 325 degrees. Roast until turkey is deep golden brown, about 1 hour. Begin basting turkey with maple mixture every 15 minutes until skin is glossy and meat registers 160 degrees, 15 to 30 minutes. Transfer turkey to cutting board and let rest 20 minutes. Carve and serve.
4. Make Ahead: After the turkey is rubbed with seasoned butter in step 2, it can be covered and refrigerated for 24 hours.

Notes

Before You Begin: If using a frozen turkey breast, thaw it in the refrigerator for 24 hours.

Keywords: Turkey, Christmas, Maple, Holiday, Roast