Roast Turkey with Cranberry Relish

4 roast-turkey portions with about 3 tablespoons cranberry relish each; other sides separate · Active 30 min · Total 2 hr 20 min

Ingredients

- 2 lb plain raw boneless skin-on turkey breast roast (900 g), evenly shaped
- 1 tablespoon neutral oil (15 ml)
- 1/2 teaspoon fine salt (3 g)
- 1/4 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 5 1/4 oz fresh or plain frozen cranberries (150 g), sorted and rinsed if fresh
- 3 tablespoons sugar (40 g)
- 1/4 cup drinking water (60 ml)
- 2 tablespoons fresh orange juice (30 ml), seeds removed
- 1/2 teaspoon finely grated orange zest (1 g), from a washed orange

Set out

Oven, Small roasting pan with oven-safe rack, Food-safe butcher’s twine if needed, Thin-probe food thermometer, Foil for shielding/resting, Small saucepan, Shallow refrigerator container for relish if made early, Clean resting plate, Clean carving knife and board

Allergens

No major allergens inherent in the listed base ingredients; check actual turkey and fruit labels. Check labels and substitutions.

Make it

1. Heat oven to 350°F (175°C). Keep turkey cold until preparation, blot dry without rinsing and rub with oil, salt, pepper and thyme. Place skin-side up on the rack. Wash hands and clean raw-poultry surfaces.

2. Roast about 65–85 minutes until several thick locations reach 165°F (74°C), shielding skin loosely if it darkens before the center is ready. Follow any stricter package instruction and allow longer for a compact shape.

3. During roasting, simmer cranberries, sugar, water, orange juice and zest in the separate saucepan 10–12 minutes, stirring, until many berries burst and liquid lightly thickens. If not serving shortly, cool promptly in a shallow container and refrigerate at 40°F (4°C) or below; do not hold it on the counter through an extended roast.

4. Transfer cooked turkey to the clean plate and rest 15 minutes loosely covered. Remove twine if used and carve with clean tools into four portions. Serve each with one-quarter of the relish. Reheat refrigerated relish to 165°F (74°C) if a hot serving is wanted, or serve it cold.

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A clean carve follows a measured rest

Prepare the clean plate and carving board before the roast finishes. They must not be the board or tray that held raw turkey, even when the cranberry pan is already ready.

Primary menu source

Royal Museums Greenwich, item LMQ/1/12/2: https://www.rmg.co.uk/collections/archive/rmgc-object-484157 . The original printed dinner menu was inspected; it does not establish what any named diner ate.

A useful detail

The 140-minute total includes preparing the turkey, preheating, up to 85 minutes roasting, 15 minutes resting and carving; cranberry preparation overlaps the roast. The starting cut is boneless breast, not a whole bird or raw rolled stuffing, which require different timing.

Keep it well

Refrigerate shallow turkey and relish portions separately within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier product deadline. Reheat turkey leftovers and any relish served hot to 165°F (74°C). Freeze promptly cooled small portions for up to 2 months for quality and thaw in the refrigerator. Sugar and fruit acidity do not make relish shelf-stable.