

Roast Turkey Breast

1 Turkey Breast (about 5lbs.)

1/2 tsp. Salt

1/2 tsp. Pepper

2 Strips of Bacon

1 Onion

2 Large Carrots

3 Stalks of Celery

Place the turkey on a rack in a roasting pan. Salt and pepper the outside well. Lay 2 bacon strips across the top (This will help brown your turkey nicely).

In the Pan:

Chunk onion into wedges, cut carrots and celery into 2 inch sections. Place vegetables into bottom of the pan add 1 cup of water.

Cover Turkey with a tented piece of aluminum. Make sure it does not touch your turkey.

Pre-heat oven to 350 degrees. Roast it for 20 minutes per pound. The last half hour, remove aluminum tent. Pour juices from the bottom of the pan over your turkey breast. If too dry, add more water.

When turkey reaches 170 degrees, your turkey is done. Remove and let stand for at least 15 minutes.