

INGREDIENTS FOR 6 SERVINGS

GLAZE:

- 2 Cups Maple Syrup
- 8 Cups Apple Cider
- 2 Tablespoons Dijon Mustard
- Salt & Pepper

TURKEY:

- 1 (12-14 Pound) Turkey
- 4 Medium Onions, Quartered
- ½ Cup Unsalted Butter , Sliced



PREPARATION

Preheat oven to 350°.

In a medium sauce pan, combine the maple syrup and cider over medium-high heat, bringing to a boil. Reduce heat to a simmer for 45 minutes to an hour. Whisk in the mustard and salt and pepper. Reserve 3 cups of the glaze, if making gravy.

In a large roasting pan, scatter the onion quarters. Place turkey, breast up, on the onions. Place butter slices under the skin of the turkey. Pour the maple cider glaze over all the turkey, some in the cavity and under the skin as well.

Roast for 2 ½ to 3 hours, until internal temp is at 160°-170°, basting every 30-40 minutes. Allow turkey to rest 10 minutes before serving