

**Rosemary Turkey Breast**  
**By: Dottie Baltz**

Makes 6 Servings

- ~ 8-10 cloves of garlic
- ~ 3 teaspoons dried rosemary
- ~ 2 tablespoons Olive Oil
- ~ 1 teaspoon salt
- ~ 1 teaspoon paprika
- ~ 1/2 teaspoon pepper
- ~ 1 Bone-In Breast 4 lbs.

In a food processor, combine garlic, rosemary, olive oil, salt, paprika, and pepper until it forms a paste. Spread half the mixture under the skin of the breast. To hold the skin closed, use toothpicks. Spread remaining mixture on top of skin.

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Bake 1-1/2 - 2 hours at 325 degrees or until center of breast reaches 170 degrees. Let stand 10-15 minutes before cutting so that the bird will retain its juices.

**Notes:**

I cooked it in a NuWave oven, but a regular oven should be good also. It was very moist and tasty.