
Sunny's Maple Bacon Turkey Glaze

Recipe courtesy Sunny Anderson, 2017

For a 14-16 pound roasted turkey

For the glaze

8 strips bacon

¼ cup maple syrup

½ teaspoon hot Hungarian paprika

2 cloves garlic, grated on a rasp or finely minced

1 tablespoon fresh thyme, finely chopped

Make the glaze.

Add bacon to a cold pan and turn on medium heat. Cook until crisp and remove to a paper towel lined plate. Chop once cool enough to touch and set aside.

In the same pan add to the bacon fat the maple syrup, paprika, garlic and thyme. Stir to combine and cook until slightly reduced. Right before serving toss in the bacon and stir to coat. Pour over turkey and serve.