
Sunny's Cranberry Turkey Glaze

Recipe courtesy Sunny Anderson, 2017

For a 14-16 pound roasted turkey

For the glaze

8 ounces jellied cranberry sauce

½ cup orange juice

¼ cup light brown sugar

1 stalk rosemary

Kosher salt

Make the glaze.

In a saucepot on medium heat add the cranberry sauce, orange juice, light brown sugar, and rosemary. Steep and stir until the pot smells like rosemary. Remove the rosemary from the pot and discard. Taste the glaze and season with a pinch of salt and cook until slightly reduced, about 5 minutes. Glaze on turkey and serve.