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# Sunny's Lemon Pepper Turkey Glaze

*Recipe courtesy Sunny Anderson, 2017*

For a 14-16 pound roasted turkey

**Ingredients:**

¼ cup olive oil

1 tablespoon freshly cracked coarse black pepper

1 tablespoon Worcestershire sauce

¼ cup honey

Zest of 2 lemons and juice (about ½ cup)

**Make the glaze.**

In a large non-stick pan on medium heat add the olive oil and black pepper and steep until the oil smells and tastes like pepper, about 6-8 minutes.

Add the Worcestershire sauce, honey, lemon zest and lemon juice to the same pan. Raise the heat until the mixture begins to simmer and slightly reduce. Remove from the heat and rest until it tightens a bit, about 2 minutes. Pour over the rested turkey and serve.