Garlic and Herb Turkey Breast

6 lb bone in half turkey breast

5 tablespoons butter, softened

1 clove minced garlic

1 teaspoon dried sage

1 1/2 teaspoons rosemary leaves finely minced

1 tablespoon thyme leaves finely minced

2 tablespoons parsley finely minced

1 teaspoon salt

1/2 teaspoon pepper

1/2 cup dry white wine

Combine butter, garlic, sage, rosemary, thyme, parsley, salt and pepper.

Rub 1/2 of spice mixture under skin of turkey.  Brush remaining mixture on top of breast.

Roast 15 minutes at 450.

Reduce heat to 350 and roast 1 hour and 15 minutes or until temperature reaches 160.

Remove turkey from pan and let rest.

Add wine to pan and scrape browned bits from bottom.  Squeeze in lemon juice.

Serve turkey breast with pan sauce.