Herb Roasted Turkey Breast

Ingredients
- 4-5 pound boneless, skin-on turkey breast
- 1 gallon water
- 1 cup kosher salt
- 1 tablespoon vegetable oil
- 1 tablespoon fresh rosemary, chopped
- 2 teaspoons dry basil leaves

Directions
1. Prepare a brine by combining water and salt in a large bowl. Stir until the salt is dissolved.
2. Place the turkey breast in the brine. Cover and refrigerate for at least 12 hours, but no more than 24 hours.
3. Preheat oven to 325 F.
4. Remove turkey from the brine and discard the brine. Use a disposable paper towel to pat the turkey dry. Place the turkey on a large baking sheet and thoroughly coat with oil. Season on all sides with the rosemary, basil and black pepper. Leave skin side up on the baking sheet.
5. Roast in the hot oven for 75-90 minutes or until a thermometer inserted into the thickest part reads 165 F. If the turkey is getting too brown, cover loosely with foil.
6. Remove from the oven and let rest at room temperature for at least 20 minutes before slicing.