



JOE LASHER

*Grilled Stuffed Turkey Breast with
Cranberry Sauce*

Shopping List:

3 cups cranberries, fresh or frozen
1 cup orange juice
1 cup apple jelly
½ tsp allspice
3 Tbsp cornstarch
5 Tbsp unsalted butter, divided
½ cup finely chopped yellow onion
½ cup finely chopped celery
1 cup toasted or stale ¼ inch bread cubes
½ cup dried sweetened cranberries
½ cup pecans, toasted and chopped
2 tsp minced fresh sage leaves
Kosher salt
Freshly ground black pepper
1 boneless turkey breast half (with skin), 2 ½ to 3 lbs, butterflied

Cooking Instructions:

In a food processor add 2 cups of the cranberries, orange juice, apple jelly, all spice and cornstarch. Pulse a few times until smooth. Set aside. In medium saucepan melt 2 tbsp of the butter. Add the onion and cook for about 5 minutes until it starts to brown and becomes soft and translucent. Season the onion with salt and pepper. Add the cranberry mixture to the skillet and bring to a boil, stirring occasionally. Remove from heat and stir in the remaining 1 cup of cranberries. Set aside and let thicken. Prepare the grill for indirect cooking over medium heat (350 to 450). In a large skillet over medium heat on the stove, melt 3 tablespoons of butter. Add onion and celery and cook until tender, 6-8 minutes, stirring occasionally. Remove from heat and add bread cubes, cranberries, pecans, sage, ¼ teaspoon salt and ¼ teaspoon pepper. Mix until all the bread is moistened. Let cool. Lay butterflied turkey breast out and season both sides with salt and pepper. Spread the stuffing over the turkey breast leaving a margin of about 1 inch around the edges. Roll up breast lengthwise and tie with butcher's twine. Brush turkey breast all over with softened butter. Place turkey breast skin side up and grill over indirect heat with lid closed until internal temp of 160- 165, about 45 minutes. Transfer to cutting board and let rest. Slice into 1/4 – ½ inch slices plate and serve topped with sauce!