

Bourbon-Cranberry Turkey

Southern Living Best Barbecue Recipes - June 2011

Servings: 8

Preparation Time: 15 minutes

Grill Time: 20 minutes

1 can (14 oz) whole-berry cranberry sauce

1/3 cup firmly packed brown sugar

2/3 cup bourbon

2 tablespoons orange zest

4 pounds turkey tenderloins

1 1/2 teaspoons salt

1 tablespoon coarsely ground pepper

grilled orange slices (for garnish)

In a saucepan over medium-high heat, bring the cranberry sauce, sugar, bourbon and orange zest to a boil. Reduce the heat to medium-low and simmer for 10 minutes or until the mixture thickens slightly.

Remove from the heat and let stand 30 minutes or to room temperature.

Remove 1/2 cup of the cranberry mixture. Reserve the remaining mixture.

Rinse the tenderloins and pat dry with paper towels.

Brush with 1/4 cup of the cranberry mixture. Let stand at room temperature for 30 minutes.

Preheat the grill to 350 to 400 degrees (medium-high) heat.

Sprinkle the tenderloins with salt and pepper.

Grill the turkey, covered with the grill lid, for 10 to 12 minutes on each side or until a meat thermometer inserted in the thickest portion registers 165 degrees, basting occasionally with 1/4 cup of the cranberry mixture.

Remove from the grill and let stand 15 minutes before slicing.

Serve with the reserved cranberry mixture.

Garnish with orange slices, if desired.

Per Serving (excluding unknown items): 80 Calories; trace Fat (0.7% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 403mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.