

Grilled Turkey Breast with Cranberry Salsa

Elaine Butterfield

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Servings: 8

CRANBERRY SALSA

3 cups frozen cranberries

1/2 cup honey

2 tablespoons fresh lime juice

1/2 cup chopped purple onion

2 fresh jalapeno peppers, seeded and coarsely chopped

1/2 cup dried apricots, chopped

1/2 cup fresh cilantro leaves
2 large oranges, peeled, seeded and coarsely chopped.

TURKEY BREAST

1 six-pound turkey breast

1 cup cranberry juice cocktail

1/4 cup orange juice

1/4 cup olive oil

1 teaspoon salt

1 teaspoon pepper

1/4 cup chopped cilantro

Make the cranberry salsa: Position the knife blade in your food processor. Place all of the salsa ingredients in the food processor. Pulse until just chopped, stopping once to scrape down the sides. Transfer the mixture to a bowl. Chill.

Remove and discard the skin and breast bone from the turkey breast. Separate the halves.

Place the turkey in a large, heavy-duty, zip-top plastic bag.

In a bowl, combine the cranberry juice, orange juice, olive oil, salt and pepper. Cover tightly. Shake vigorously. Reserve one-half cup of the marinade and place in the refrigerator. Pour the remaining marinade over the turkey.

Seal the bag with the turkey. Chill in the refrigerator for eight hours, turning the turkey occasionally.

Remove the turkey from the marinade. Discard the marinade.

Cook, covered with the grill lid, and basting occasionally with the reserved marinade, over medium-hot coals (350 to 400 degrees), for about 15 minutes on each side or until a meat thermometer inserted into the thickest portion registers 170 degrees.

Let stand for 10 minutes.

Slice and serve with the cranberry mixture.

Per Serving (excluding unknown items): 627 Calories; 27g Fat (38.8% calories from fat); 63g Protein; 32g Carbohydrate; 2g Dietary Fiber; 184mg Cholesterol; 437mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 1 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.