



Turkey Breast Roulade with Garam Marsala Stuffing

3-4lb	Boneless turkey breast
1 box	store bought stuffing mix (see below)
1 cup	dried cranberries or dried cherries
TT	salt & pepper
TT	Herbes de Provence
3 Tbsp	butter (melted)
2	carrots, small diced
2	celery stalks (small diced)
1	medium onion (small diced)
2 cups	chicken stock (low sodium)
3 Tbsp	butter
1/4 cup	all purpose flour

1. Preheat oven to 375 degrees. (Generally we cook turkey approximately 15 minutes for every pound). But we will cook this stuffed turkey breast for an additional 30 minutes or until turkey has an internal temperature of 160 degrees tested with a stem thermometer.
2. Soak the cranberries in warm water to hydrate them for about 20 minutes, drain and set aside.
3. Prepare the stuffing according to package instructions, add the cranberries and set aside to cool.
4. Remove the flat piece of skin from the breast and reserve it for later. On large cutting board, place the turkey breast on top of a piece of plastic wrap and cut the breast (butterflied) from the center so that the breast lays out to be one large flat piece of turkey even in its thickness.
5. Cover the turkey breast with another piece of plastic wrap and using the flat side of a meat mallet, pound the meat gently, being careful not to tear it. You are looking for the meat to be about 1/2 inch thick in size.
6. Remove the top layer of plastic wrap and season the turkey with salt, pepper and Herb de Provence seasoning, to taste.
7. Start spreading the stuffing evenly as you can about 1 inch away from the edge. If you get close to the edge, the stuffing may be difficult to roll and also may come out during baking.
8. Proceed to carefully roll the turkey into a roll. Tie the breast with butcher's twine and season liberally with salt, pepper and Herbs de Provence.

These recipes were submitted by Chef Dee Lennox of Lennox Culinary.



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9. Place breast on a roasting rack in the oven and place the piece of reserved skin on top. This is called "barding" and allows for the breast to retain its moisture while cooking. Make sure and add the diced carrots, celery, onions to the roasting pan along with 2 cups of chicken stock. (This will help make your gravy later).
10. Cook for approximately 30 minutes and remove the piece of fat from the top.
11. Baste the breast with melted butter every 10 minutes as it begins to brown. *If you desire a crustier skin, pan sear the breast first, on all sides in some vegetable oil (enough to cover the surface of the pan) and finish baking the turkey in the oven.
12. Once the turkey has finished cooking, lightly cover the breast with foil paper and allow it to rest for about 15 minutes before slicing.

Gravy

1. Melt butter in a small saucepan and add flour. Stir the mixture with a whisk and cook for approximately 10 minutes on low heat while it turns blond in color. Set aside.
2. Once the turkey has rested, remove it from the roasting rack and place the roasting pan on the stove to reheat pan drippings. Cook on medium heat and add two more cups of chicken stock along with 1 cup of dry white wine.
3. Using a spatula, scrape the bits on the bottom of the pan.
4. Strain sauce and reheat in a sauce pan. Once it comes to a boil, whisk in the flour and butter mixture and as it comes up to a boil, notice that it will thicken the sauce. Do one final strain and season with salt, pepper and Herbes de Provence to taste. If you want a thinner sauce, add a little more chicken stock.

Garam Marsala Stuffing

1 Box	Stuffing mix
1 cup	Dried cranberries or dried cherries
2 tsp	garam marsala

1. Follow recipe instructions on the box.
2. Using a fork, gently fold in cranberries and garam marsala. Set aside to cool.

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Brine:

1/2 cup salt

1/2 cup brown sugar

1/2 cup apple cider vinegar

Fresh herbs (fresh thyme & rosemary or sage)

1 lemon (cut into quarters and squeeze)

1/2 gallon of water (64oz)

1. Dissolve salt and sugar in the water in a large plastic bowl or non-reactive pot.
Add herbs and lemon.
2. Soak turkey in the brine and refrigerate for 24 hours or at least 4 hours.