

WILD TURKEY BREAST

Prep Time: 10 min

Cook Time: 1 hour



INGREDIENTS:

- 1 wild turkey breast half
- 8 ounces zesty Italian salad dressing
- 8 ounces white wine
- 1 small Reynolds oven cooking bag
- Creole seasoning
- Lemon pepper seasoning
- 1/2 cup butter
- 2/3 cup olive oil

DIRECTIONS:

Mix the dressing and wine.

Pour into a 1 gallon size zip-lock bag.

Add the turkey breast and marinate overnight, turning at least once.

Drain off the marinade & discard.

Sprinkle turkey breast with the seasonings.

Place in oven roasting bag.

Melt the butter in the olive oil and add to the turkey breast.

Place the roasting bag & turkey breast in a 9"x5" loaf pan.

Bake at 350 degrees for 1 1/2 hours.

Serves 6