

STUFFED TURKEY BREAST

4 Turkey Breast Cutlets
1 cup Stuffing Mix
1 ½ teaspoons Salt
1 teaspoon Black Pepper
2 teaspoons olive oil
1 ½ tablespoons chopped basil leaves
1 teaspoon paprika
2 teaspoons parsley flakes
1/3 cup Sun Dried Tomatoes
Glass baking dish
Spray cooking oil
½ cup white wine

Prepare stuffing mix as directed. Flatten turkey breast cutlets thin enough to roll. Lightly coat both sides of turkey with olive oil. Add salt and pepper to taste. Sprinkle one side of turkey with chopped basil leaves and add a line of sun dried tomatoes down centerline. Cover with stuffing and roll up, securing with toothpicks if necessary. Spray glass baking dish with cooking oil and place stuffed turkey breast in dish spaced apart. Bathe with white wine and sprinkle outside of roll with parsley flakes and paprika for festive color. Bake at 350° in a pre-heated oven for 30-35 minutes (center of roll reaches 165° on meat thermometer). Pour a line of sauce over top of turkey roll and serve. Alternate: Let turkey roll cool for 30 minutes and slice into ¼ inch slices. Re-heat turkey in microwave for 1 minute and pour sauce over top of sliced turkey roll. Serve immediately.

SAUCE

½ cup Port wine
½ cup apricot preserves

Combine wine and preserves in a saucepan and reduce at a full boil for 8-10 minutes stirring continuously. Remove from heat and let stand while turkey breasts are cooling. Drizzle serving tray and pour sauce over top of turkey roll. Re-heat remaining sauce in microwave if necessary and place on table.