

Margie's Grilled Turkey Breast

Love this on a nice summer's evening, when you can grill and eat out on the picnic table!

Ingredients:

- 2 lg. shallots minced
- ½ c. freshly squeezed orange juice
- 4 tsp. grated orange peel minced. (Just mince the peel, not the white pith. The white pith will make the marinade bitter.)
- 3 tbsp. olive oil
- 3 tbsp. fresh rosemary minced
- 2 tbsp. balsamic vinegar
- 1 tbsp. honey
- ¼ cup of Tickle Your Palate Habanero Sauce
- 1 (approx... 1 ¾ lb.) boneless skinless Organic turkey breast

For marinade:

In a mixing bowl add all ingredients except turkey breast together and blend.

For turkey:

Flatten turkey breast to about 1 inch thickness.

Put marinade and turkey breast in a plastic zip lock bag and refrigerate for 6 – 12 hours, turning occasionally.

Heat Barbecue to medium. Cook turkey breast for about 12 minutes a side and baste with marinade as you cook. Cover with foil and let stand for 20 minutes.

Slice diagonally across the grain. If you would like to serve the extra marinade, make sure you cook it in a saucepan. Bring it to a boil and boil for 5 to 10 minutes. (Do not use marinade without cooking it!)