

Cornbread Stuffed Turkey Breast

Cornbread:

2 teaspoons vegetable oil (for coating skillet)	½ teaspoon baking soda
1 cup yellow corn meal	1 cup buttermilk
1 tablespoon all purpose flour (may be omitted)	1 egg
1 teaspoon baking powder	⅛ cup vegetable oil

Preheat oven to 450 degrees F. Sift dry ingredients into bowl. Coat skillet with 2 teaspoons of oil. Place skillet in oven to preheat. Add eggs, buttermilk, & oil to dry ingredients. Mix until just blended. Pour into heated skillet. Bake 10-15 minutes. When bread is cooled, remove from skillet and crumble.

Turkey Breast:

1 turkey breast half (deboned)	1 celery rib, diced
2 teaspoons poultry seasoning	Olive oil
1 clove garlic, minced	3 cups crumbled corn bread (from above)
Salt & pepper	1 large egg, beaten
½ cup dried cranberries	1 tablespoon chopped fresh parsley
1 cup orange juice	1 tablespoon chopped fresh sage (may be omitted)
1 onion, diced	Kitchen twine

1. Preheat oven to 375 degrees F. Butterfly turkey breast by slicing lengthwise down breast, but not all the way through, then open the breast. Place turkey breast skin side down (skinless breast may also be used) between plastic wrap & pound out to a uniform thickness of ¾ inch with a meat mallet; season with poultry seasoning, minced garlic, salt, & pepper. Place turkey in refrigerator.
2. Place cranberries in orange juice to plump. Drain orange juice after 15 minutes.
3. Lightly sauté onion & celery in olive oil over medium heat until translucent; season with additional salt & pepper and cool.
4. Mix together corn bread, egg, vegetables, parsley, sage, & cranberries to form a stuffing; season with salt & pepper. Remove plastic from turkey breast & arrange so short end is facing you & spread stuffing in an even layer leaving an edge on all sides. Roll turkey breast into a cylinder. Truss with kitchen twine.
5. Place turkey breast in roasting pan; rub with olive oil. Roast 40-45 minutes or until turkey breast reaches an internal temperature of 165 degrees F. Remove from oven, cover loosely with foil & let stand for 8-10 minutes. Slice & serve. May be garnished with parsley &/or whole cranberries.

Serving Size: 1 slice Serves 6-8

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