

HERB-RUBBED BACON-WRAPPED TURKEY BREAST WITH EMILY G'S CRANBERRY PORT JAM



EMILY G'S™
JAM OF LOVE

2 turkey breasts, 1½ lb each
salt
pepper
2 t fresh rosemary, chopped (plus additional sprigs for garnish)
2 t fresh thyme, chopped (plus additional sprigs for garnish)
2 t fresh sage, chopped
6-8 market-slab, thick-sliced strips of bacon
½ jar **Emily G's Cranberry Port Jam**

Preheat oven to 350°F and place a wire rack on a rimmed baking sheet or roasting pan. Season turkey breasts all over with salt and pepper, then rub with chopped herbs all over both turkey breasts. Wrap 3-4 strips of bacon around each breast, making sure the ends of the bacon are “seam side down” when you place the turkey breasts onto the rack in the pan. Place turkey in oven and set timer for 30 minutes.

Meanwhile, place jam in a small saucepan and warm over medium-low, whisking frequently, just until melted. Turn off heat. Using a pastry brush, glaze bacon-wrapped turkey breast with melted jam (at 10 minutes into cooking and again 10 minutes after that.) Remove turkey breasts from oven when juices run clear and internal temp is at 140 degrees. (About 30 minutes for 1½ lb breasts.)

Remove from pan and let rest on a cutting board for 5 minutes. Thinly slice turkey breasts and place on a platter. Rewarm and pour any remaining Cranberry Port jam over top and garnish with additional sprigs of thyme and/or rosemary. This should serve 4-6 people.

Recipe Contributed by: Lyndsey Pearson

