

## **Bacon Cheese Topped Wild Turkey**

½ cup of Dijon mustard  
½ cup of Honey  
4½ tsp vegetable oil  
½ tsp lemon juice  
4 boneless skinless wild turkey breast halves  
½ tsp salt  
1/8 pepper  
2 cups fresh mushrooms  
2 Tbsp butter  
1 cup (4 oz) shredded cheddar cheese  
8 bacon strips, partially cooked  
2 tsp minced fresh parsley

In a bowl, combine the mustard, honey, 1½ tsp of oil and lemon juice, ½ cup into a large resealed plastic bag; and the turkey. Seal bag and turn to coat; refrigerate for at least 2 hrs. Cover and refrigerate the remaining marinade. In a large skillet over medium heat, brown the turkey in remaining oil on all sides. Sprinkle with salt, pepper, and transfer to a greased baking dish. In same skillet, sauté the mushrooms in butter until tender. Spoon the remaining marinade over turkey, top with cheeses and mushrooms. Place bacon strips in a crisscross pattern over turkey. Bake at 375°F for 20-25 minutes. Sprinkle with parsley.

Courtesy of [www.wildohio.com](http://www.wildohio.com)