

Wild Turkey Breast



Ingredients:

- 1 wild turkey breast half
- 8 ounces zesty Italian salad dressing
- 8 ounces white wine
- 1 small reynolds oven cooking bag
- creole seasoning
- lemon pepper seasoning
- 1/2 cup butter
- 2/3 cup olive oil

Directions:

1. Mix the dressing and wine.
2. Pour into a 1 gallon size zip-lock bag.
3. Add the turkey breast and marinate overnight, turning at least once.
4. Drain off the marinade & discard.
5. Sprinkle turkey breast with the seasonings.
6. Place in oven roasting bag.
7. Melt the butter in the olive oil and add to the turkey breast.
8. Place the roasting bag & turkey breast in a 9"x5" loaf pan.
9. Bake at 350 degrees for 1 1/2 hours.

Courtesy of www.food.com