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Smoked Turkey Breast with lime-herb basting sauce

By Susie Iventosch

Turkey

One 5 to 6 pound turkey breast with bones (or can use whole turkey, marinated in large pot or bowl overnight. Increase marinade corresponding to the size of the turkey)

Marinade

- 3/4 cup olive oil
- 1/2 cup fresh lime juice
- 1/3 cup soy sauce
- 1/4 cup Dijon mustard
- 2 T fresh chives, finely chopped
- 2 T fresh thyme, minced
- 2 T fresh sage, minced (or 2 t dried sage)
- 2 T fresh oregano, minced (or 2 t dried)
- 2 T parsley, chopped
- 1 clove garlic, crushed
- 4 teaspoons Hungarian paprika

Mix all of the above ingredients and stir well. Pour half of the marinade over turkey breast and marinate overnight in a covered container overnight. Save the extra marinade for basting.

Cooking Turkey Breast

Remove turkey from container, leaving. Place marinade in a heavy pot and bring to boil to use in sauce later. Remove from stove. Cook turkey in an indirect fashion on the barbecue. For a gas grill, which is what we use, turn both outside burners to high and keep the middle burner off. Place the turkey breast over the inactive center burner. Cook approximately 30-40 minutes per side, or until completely cooked through. You may need to take turkey breast off heat to check for doneness.

Let turkey sit for about 4-5 minutes before carving. In the meantime add the fresh marinade to the reserved and boiled marinade again, bring to a boil. Boil for one minute. Serve over turkey and mashed potatoes.

Black Bean-Avocado salad with Salsa Vinaigrette on a bed of romaine lettuce

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