

INGREDIENTS

1 bone-in turkey breast
2-3 cups prepared stuffing
½ cup prepared cranberry sauce

*You will need an extremely sharp boning knife for this.



PREPARATION

Lay out plastic wrap 2 times the size of the breast.

Bone the breast and use the bone for stock to prepare gravy.

Lay the breast skin side down and cover the breast with another piece of plastic wrap and pound the breast with a rolling pin until it is about ¼ inch thickness.

Put cranberry sauce and stuffing on the breast and using the plastic wrap begin to roll the breast away from you. Don't roll too tightly.

Wrapped in plastic make sure to twist the ends and stuff any stuffing back in to the meat roll.

Refrigerate for up to 2 days.

- Combination steam, Surround, 375 degrees, 90% humidity for 45 minutes.
- Add a phase. Surround. 425 degrees, 40% humidity, 10 minutes.

Serve with roasted vegetables (during steam combi process you can roast potatoes and Brussels sprouts for 25 minutes)