

Recipe – Roasted Turkey Breast with Fruit Salsa

Ingredients:

- 1 turkey breast, 6 – 8 pounds
- High quality, coarse salt
- olive oil

Salsa Ingredients:

- 3 bell peppers, red, yellow or orange
- 1 small red onion
- 3 apples, unpeeled
- 1 pint raspberries
- 1 orange
- ½ - 1 whole bunch parsley
- ½ bunch cilantro
- juice of one lemon

Directions:

Preheat oven to 325 degrees.

Rinse the turkey breast and pat dry.

Place breast up in a roasting pan.

Rub it with a little salt and drizzle on a little olive oil.

Roast the turkey, basting a couple times, for about 3 hours or until the thermometer registers done for turkey.

Let it sit for 20 minutes before carving. Serve with pan juices.

Salsa Directions:

Juice the lemon and put it in a mixing bowl and toss the following ingredients as you add them.

Finely chop the peppers, onion, apples and orange.

Mince the herbs. Toss in raspberries and serve.

Serves 10 – 12.