



Spanish Holiday Stuffed Turkey Breast

Prep: 1 hour plus freezing

Roast: 30 minutes • Serves: 8

- 1/3 cup diced applewood smoked bacon
- 1 garlic clove, minced
- 4 ounces ground veal
- 4 ounces lean ground pork
- 3/4 cup sliced baby bella mushrooms
- 1 cup plus 1 tablespoon sherry
- 1 tablespoon brandy
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3 tablespoons unsalted butter
- 2 medium carrots, chopped
- 2 medium celery ribs, chopped
- 1 medium white onion, chopped
- 2 large eggs, beaten
- 1 (3-pound) boneless, skinless turkey breast
- 6 slices serrano ham

1. In large skillet, cook bacon over medium heat 10 minutes or until crisp, stirring occasionally; with slotted spoon, transfer to paper-towel lined plate. In same skillet with bacon drippings, cook garlic 1 minute. Add veal and pork; cook 10 minutes or until browned and cooked through, stirring occasionally. Add mushrooms; cook 5 minutes or until tender. Add 1 tablespoon each sherry and brandy; cook 1 minute. Stir in 1/2 teaspoon salt, 1/8 teaspoon pepper and bacon; remove from heat and transfer to medium bowl.

2. In same skillet, melt 2 tablespoons butter over medium-high heat. Add carrots, celery and onion; cook 5 minutes or until tender, stirring occasionally. Transfer vegetable mixture to roasting pan; add 3 cups water and remaining 1 cup sherry. Place roasting rack inside pan over vegetable mixture.

3. Stir eggs into meat mixture. Line work surface with plastic wrap; place turkey breast on plastic wrap and cover with second piece of plastic wrap. With flat end of meat mallet, pound turkey to flatten to 1/4-inch thick (about 12 x 9 inches); remove top plastic wrap and sprinkle with remaining 1/2 teaspoon salt and 1/8 teaspoon pepper. With long edge of turkey towards you, leaving a 2-inch border on bottom edge, lay ham slices over turkey; spread meat mixture lengthwise over ham in about a 2-inch row. Starting from long end, tightly roll turkey around filling to enclose, using bottom plastic wrap to help roll and shape into a log; tie turkey with kitchen string. Tightly wrap turkey in same plastic wrap; freeze 1 hour or refrigerate at least 2 hours.

4. Preheat oven to 375°. In large skillet, melt remaining 1 tablespoon butter over medium-high heat; add stuffed turkey and cook 5 minutes, turning to brown all sides. Place stuffed turkey, opening side down, on rack in pan. Roast 30 minutes or until juices run clear and internal temperature of both stuffing and thickest part of breast reach 160°. Transfer turkey to cutting board and cover loosely with aluminum foil; let stand 15 minutes.

5. Remove rack from pan and strain drippings; with spoon, skim excess fat from drippings. In small saucepot, heat drippings to simmering over medium heat. Reduce heat to medium-low; simmer 10 minutes or until sauce thickens, stirring occasionally. Strain sauce through fine-mesh strainer. Slice turkey and serve with sauce.

Approximate nutritional values per serving:

414 Calories, 14g Fat (5g Saturated), 197mg Cholesterol, 849mg Sodium, 3g Carbohydrates, 0g Fiber, 2g Sugars, 55g Protein