

Foster's Body & Paint

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Chipotle Grilled Turkey Breast

Ingredients:

- 8 to 10 cloves garlic, peeled
- 2 to 2 ½ lb bone in turkey breast half
- Chipotle Sweet 'n Spicy Marinade

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- 1/3 cup real maple syrup
- 2 tablespoons vegetable oil
- 1 or 2 chipotle chilies in adobo sauce
- 1 tablespoon soy sauce
- 1 or 2 cloves garlic, peeled



Preparations:

For Chipotle Sweet 'n Spicy Marinade...

- 1.) Place all ingredients in mini food processor or blender. Cover and process until smooth.

To complete the recipe...

- 1.) Heat coals or gas grill for indirect heat. Tuck garlic cloves under skin of turkey. Make Sweet 'n Spicy Marinade
- 2.) Place turkey on grill; brush with marinade. Cover and grill turkey over drip pan and 5 to 6 inches from medium heat 1 hour 30 minutes to 2 hours, turning occasionally and brushing with marinade, until meat thermometer reads 170 degrees and juice is no longer pink when center is cut. Let stand 5 minutes before serving. Discard any remaining marinade.

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