



## Seasoned Turkey Breast with Dried Cranberry BBQ Sauce

Prep Time: 15 minutes and serves 4

### You'll need...

- 1 cup (250 mL) Apple cider vinegar
- 1/2 tsp (2.5 mL) crushed or ground allspice
- 1/2 tsp (2.5 mL) dried oregano
- 1/2 tsp (2.5 mL) black pepper
- 1 Tbsp. (15 mL) olive oil
- 1 cup (250 mL) diced onion
- 1 Tbsp. (15 mL) garlic, chopped
- 1 lb (450 g) fresh tomato, coarsely chopped
- 2 1/2 cups (625 mL) water
- 1/2 cup (125 mL) dark brown sugar
- 1 Tbsp. (15 mL) molasses
- 1 tsp (5 mL) sea salt
- 2 tsp (10 mL) cayenne pepper
- 1 lb (450 g) dried cranberries
- 1 Seasoned Boneless Turkey Breast approx. 3 lbs

### To create...

- Dried Cranberry BBQ Sauce: Simmer vinegar, allspice, oregano and pepper in a saucepan until reduced by half. Sauté onion & garlic in olive oil until golden brown then add tomatoes and

cook for an additional 2 minutes. Add tomato mixture & water to vinegar and simmer for 10 minutes. Puree in a blender and strain. Return to saucepan. Add brown sugar, molasses, salt, cayenne pepper and cranberries and simmer until cranberries are very soft. Blend until smooth and serve over Seasoned, Boneless Turkey Breast.

- Turkey Breast: Preheat barbecue grill to medium-high. Place Turkey Breast directly on grill (skin-side up) over indirect heat with the lid down. If frozen, cook for approximately 90 minutes. If thawed, cook for approximately 45 minutes. Cook to an internal temperature of 170°F (77°C). Once internal temperature has been achieved, brush generously with Dried Cranberry BBQ Sauce. Turn breast over and brush on the bottom as well. Cook for an additional 2.5 minutes on each side. Remove from grill, cover loosely with foil and let stand for 10-15 minutes before slicing.



## Gingerbread Cake with Maple Bourbon Frosting

### For the Cake

- 2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp allspice
- 1/2 tsp salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 3 eggs
- 1/2 cup molasses
- 1/2 cup milk

### For the Frosting

- 1 cup butter, softened
- 1 tbsp. bourbon (I like Maker's Mark)
- 1 tsp maple extract
- 2 cups powdered sugar (icing sugar)

### To create...

#### For the Cake

- Preheat the oven to 350 degrees (F) and lightly spray two 8 inch cake pans with non stick cooking spray and line the bottom with parchment paper.

- In one bowl, whisk together the flour, baking soda, baking powder, ginger, cinnamon, allspice, and salt. Set aside.
- With a handheld mixer in another bowl, beat the butter on medium speed until smooth and creamy. Next, combine the sugars and mix until combined and fluffy, then add the eggs and mix well.
- Then add half the molasses, milk, and flour mixture. Mix on low speed until just combined. Repeat with the second half of the molasses, milk, and flour. Mix well.
- Divide the batter among the 2 prepared pans and bake for 22-25 minutes, or until a toothpick inserted into the center of the cakes comes out clean and the edges have slightly pulled away from sides of the pan. Let the cakes cool in the pans for about 10 minutes, then let them completely cool on a wire rack.

#### Frosting

- With an electric hand mixer, beat butter on medium-high speed until smooth and creamy. Add bourbon, maple extract, and half of the icing sugar. Mix on low speed until just combined, about 30 seconds, then at medium speed until completely combined. Repeat with the second half of the powdered (icing) sugar. If the frosting is too thick, add another tablespoon of bourbon.

**Note:** This frosting recipe can also be re-adapted by using milk rather than bourbon for families with children.

**Assembly:** After frosting the layers, top the cake with sprinkles or whip cream. You can buy little gingerbread men and top the cake with those as well. Do what your imagination tells you.