



COOKS ON MAIN

for the everyday chef

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Turkey Roulade with a Bacon & Mushroom Filling and Marsala Gravy

Serves 8

A turkey roulade is an attractive alternative to roasting a whole turkey at Thanksgiving time (or any time!). While still great for serving a crowd, this recipe requires a fraction of the time to roast and is filled with deliciousness! Make life easier by having your butcher debone and butterfly a turkey breast. Assembling the roulade takes a bit of patience, but is easier than one might think. Get ready to wow your family and friends with moist, flavorful turkey this year!

Turkey Roulade Ingredients:

(1) 3-4 lb or (2) 1-1/2 pound boneless, turkey breasts, skin on
2 tablespoons unsalted butter
2 cups chicken broth
kosher salt
freshly ground black pepper

Bacon and Mushroom Filling Ingredients:

6 slices bacon
8 ounces cremini mushrooms, minced
1/4 cup shallots, minced
2 garlic cloves, minced
1-1/2 teaspoons fresh rosemary, minced
1-1/2 teaspoons fresh sage, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup dry Marsala
1/2 cup plain bread crumbs

Marsala Gravy Ingredients:

2 tablespoons butter
2 tablespoons flour
1 shallot, minced
1-1/2 teaspoons fresh rosemary, minced
1-1/2 teaspoons fresh sage, minced
1/4 cup dry Marsala
1-2 cups additional chicken broth (to add to roasting pan juices)

Prepare the Filling:

1. Fry the bacon in a large skillet until crispy. Once cooked, place on a paper towel-lined plate to cool, then crumble.
2. Remove any excess bacon grease, then add the finely chopped mushrooms, shallot and garlic to the pan and sauté until softened. Add the rosemary, sage, salt and pepper. Add the Marsala, and cook until reduced by half. Mix in the bread crumbs. Set aside and allow to cool.

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Prepare the Turkey:

1. Butterfly each breast, taking care to leave the skin on.
2. Place plastic wrap over the breast with the skin side down, then use a meat mallet or even a rolling pin to flatten out the meat until it becomes rectangular in shape and an even thickness.

Roll it up:

1. Spread the filling over the butterflied breast in a single layer.
2. Roll the turkey and filling leaving the skin on the outside of the roll. Tie the roll with baking twine about every 2 inches to keep the roll intact during roasting.

Roast:

1. Preheat the oven to 350°F.
2. Rub 2 tablespoons of butter over the rolled up breast and sprinkle with kosher salt and pepper. Place the roulade in a roasting pan (no rack required), and add the broth to the bottom of the pan. Bake until the center of the breasts reads 165°F, about 40-50 minutes depending on the size of the turkey breast roll. Let stand for 10 minutes before serving. (Reserve the roasting juices for the Marsala gravy.) Remove the baking string, slice, and serve with the Marsala gravy.

Prepare Marsala Gravy:

1. Pour the roasting juices from the roasting pan into a gravy separator or large bowl. Skim away most of the fatty layer leaving the rich roasting pan juices. Add additional chicken broth, if needed, to reach 2 cups of liquid. Set aside.
2. Meanwhile, melt the butter in a large skillet. Add the shallot, and sauté until translucent. Add the flour, and whisk until the roux just begins to turn a light brown. Add the fresh herbs and Marsala, and simmer until wine reduces by half. Add one cup of the roasting juices, whisk and simmer until the sauce starts to thicken. Continue to add a quarter cup of liquid at a time (up to an additional one cup) while continual whisking until the desired consistency is reached. Season with salt and pepper to taste.