

Glazed Turkey Picante



PREPARATION TIME

5 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

green beans



To stay within your grocery budget, consider using one of the butter-margarine blends. The price is half that of pure butter, but the flavor remains nearly identical to the real thing.

SHOPPING LIST

- turkey • pepper jelly

ON HAND

- butter • salt

INGREDIENTS

- 1/2 cup pepper jelly
- 2 turkey breast tenderloins (about 2 pounds each)
- 1/2 teaspoon salt
- 2 tablespoons melted butter or margarine

SERVES 6

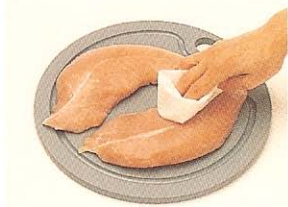
Make Ahead

Combine leftover cubed cooked turkey with a package of cooked wild rice pilaf, 1/2 cup chopped celery and 1/4 cup Italian dressing for a main-dish salad.

VARIATION

For a mild yet equally tasty version, substitute apple jelly for the pepper jelly.

- 1 Brush grill rack with oil. Preheat grill to medium-low. Melt pepper jelly in a small saucepan over medium heat.



- 2 Pat turkey dry with paper towels. Sprinkle evenly with salt.

COOKIN' Xpress

- To melt pepper jelly in a jiffy, place in a microwave-safe container. Microwave on HIGH for 1 minute.

- 3 Place turkey on grill rack. Brush turkey with some butter, then some pepper jelly. Cook about 10 minutes; turn.



- 4 Brush turkey with remaining butter and jelly. Grill turkey and baste for 10 minutes longer until juices run clear when meat is pierced with a knife.