

Butterball[®] Boneless Breast of Turkey Becomes...



Butterball Marengo!

CREATE A NEW CLASSIC

by adding the rich, Mediterranean flavors of wine, mushrooms and olives to a juicy Butterball.

TURKEY MARENGO

3-pound Butterball boneless breast of turkey, thawed
Oil
1/2 teaspoon parsley flakes
1/4 teaspoon pepper
1/4 cup white wine
1 jar (15-1/2 ounces) spaghetti sauce

Yield: 8 servings

1/4 cup water
1 jar (2-1/2 ounces) sliced mushrooms, drained
1 can (2-1/4 ounces) sliced black olives, drained
2 tablespoons brandy
Hot cooked rice

Brush turkey with oil. Combine parsley and pepper; sprinkle over turkey. Roast turkey according to package directions. Remove turkey from pan. Wrap in foil and let stand 10 to 15 minutes. Pour wine into roasting pan, stirring to combine with pan juices. Cook juices down to half amount over medium heat. Add spaghetti sauce, water, mushrooms, olives and brandy. Simmer until heated through. Remove netting from turkey. Slice turkey and serve on rice with sauce.

BUTTERBALL[®]



Look for more classic recipes in the package.

Beatrice