



Fresh Citrus Moonshine Smoked Turkey

Yield: 10 servings

Ingredients:

1 each JENNIE-O® Oven Roasted Breast, Petite Size, #8305
1/3 cup paprika
¼ cup sugar
4 teaspoons black pepper
2 tablespoons salt, if desired
2 tablespoons cayenne

Moonshine BBQ Sauce:

1 cup diced yellow onion
1 tablespoon chopped garlic
1 tablespoon chopped horseradish
½ cup 100-proof vodka
4 cups diced tomatoes
¼ cup molasses
½ cup cider vinegar
¼ cup honey
½ cup brown sugar
1 tablespoon dried mustard powder
2 tablespoons dried oregano
3 bay leaves
½ cup Worcestershire sauce
4 cups ketchup

Mint Pesto:

1 ½ cups packed mint (about 1 bunch)
¼ cup olive oil
2 cloves garlic
1 tablespoon lemon juice
1 teaspoon lemon zest
1 tablespoon balsamic vinegar
Salt, to taste

3 oranges
Peanuts, chopped, as desired

Recipe and photo courtesy of Jennie-O



TEAM FOUR
FOODSERVICE

4⁴ VALUE[®]



Directions:

1. Mix all rub ingredients together in a large bowl.
2. Coat turkey evenly with rub. Cover with plastic wrap and let marinate in the refrigerator, 8 hours to overnight.
3. Preheat smoker to 300°F. Smoke until well-done, 165°F as measured by a meat thermometer.
4. Peel orange and cut into segments.
5. Next toast the chopped peanuts.
6. Heat a large frying pan on the stove top.
7. Turn on medium-high heat. When the pan is hot, add a single layer of nuts. Do not add any oil or cooking spray - the nuts have enough oils on their own to cook.
8. Stir frequently with a spatula until the nuts turn golden brown.
9. Remove from pan.
10. To assemble, top with orange segments, a drizzle of mint pesto, and finally the toasted peanuts.

To make the BBQ sauce:

1. In a large saucepan, sauté the onion, garlic, and horseradish over medium-high heat.
2. Add the vodka and scrape the bottom of the pan with your wooden spoon or rubber spatula to deglaze the pieces off the bottom.
3. Add the tomatoes and bring to a simmer.
4. Let it simmer for 10 minutes.
5. Add the molasses, vinegar, honey, sugar, mustard powder, oregano, bay leaves, Worcestershire sauce, and ketchup.
6. Allow it to simmer for 2 hours.

To make mint pesto:

Combine all ingredients in food processor and pulse until smooth.