

indonesian grilled turkey

2-1/2 to 3 lbs. boneless
turkey breast half
1/3 c. chunky peanut butter
1/3 c. teriyaki sauce (or
1/3 c. soy sauce and
sherry)
1/4 c. lemon or lime juice

1/4 c. vegetable oil

2 t. ground ginger

2 t. sweet basil

2 t. onion powder

2 t. garlic powder

1/4 to 1/2 crushed red pepper Combine all ingredients except turkey in blender until SMOOTH. RESERVE 1/2 CUP OF SAUCE. POUR REMAINING SAUCE OVER turkey and marinate 2 to 24 hours. Grill over medium hot coals (or bake in broiler pan at 400 degrees) for 1 to 1-1/2 hours, basting with marinade. You can use a drip pan with 2 inches of water under the turkey with the coals around it, particularly if you double the recipe and use a whole breast. Let stand 10 minutes before carving. Serve with reserved sauce.

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