

## GRILLED TURKEY BREAST WITH CHIVE BUTTER

4 turkey breast steaks (1-1/2 lbs.)  
salt and pepper to taste  
2 T. olive oil  
2 T. fresh sage (2 t. dried)  
1/4 c. butter  
1 T. lemon juice  
1/4 t. ground cumin  
1 t. Worcestershire cause  
1/4 c. chopped chives

Pound steaks about 1/4 inch thick. Brush with oil and season with salt, pepper, and sage. Melt butter and add remaining ingredients. Grill steaks over hot coals about 2 minutes per side. Pour butter over and serve.

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