

## THAI TURKEY STRIPS

- 1 lb. boneless raw turkey  
strips
- 2 T. lime or lemon juice
- 2 T. oyster or fish sauce
- 1 T. brown sugar

4 minced garlic cloves

1-1/2 t. ground coriander

1 t. ground cumin

1/8 to 1/4 t. cayenne

1 T. light soy sauce    Slice turkey into 2 x 1/4 x 1/4 inch strips. Combine remaining ingredients and marinade turkey overnight or longer. Soak bamboo skewers in water for 1 hour. Thread turkey on skewers, baste with marinade, and microwave on medium power for 3-1/2 to 4 minutes, turning once. Serve with thai peanut sauce if desired. Makes 4 main dish servings, 319 calories each.

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