

Bacon Wrapped Turkey Breast Surprise



Time to Prepare: 45 minutes



Cook Time: 30-40 Minutes



Serving: 4 People

Ingredients

- 1 turkey breast thawed
- 1 package of thinly sliced bacon
- 1 package of cream cheese 8oz
- 2 large handfuls of fresh baby spinach
- 1 small package of Feta 4oz
- Poultry dry rub
- BBQ dry rub
- Favorite BBQ or finishing sauce

Recommended tools for the job

- Flame Boss Controller or Thermometer
- Sharp chefs or boning knife
- Quality hardwood lump charcoal
- One or two chunks of apple wood.
- Basting brush
- Skillet or large frying pan
- Cutting board
- Spatula or Tongs

Directions

Cream Cheese, Feta & Spinach Filling

1. Use a frying pan or skillet, add ½ stick of butter, baby spinach and a couple of dashes of Poultry rub.
2. Once the spinach is tender and cooked to taste fold it into the room temp cream cheese. Mix well
3. Then add the Feta at least 2oz. you may add more if you prefer.
4. Take the filling and place in the refrigerator to cool and harden.

Turkey Prep

1. Take the turkey breast and slice it into 4 equal portions
2. Fillet each portion about 1/2in thick as you “unroll” the turkey breast and season with a light coat of poultry rub
3. Add the refrigerated filling and wrap the turkey breast around it
4. Take the bacon and wrap the filled turkey breast. Use a final slice of bacon to wrap the entire breast from one end to the other to help hold in the filling at the ends.

Cooking

1. Set grill up for indirect heat at 325* F. (Add chunks of apple wood when desired temp is reached)
2. Season the exterior of the bacon wrapped turkey breast with BBQ dry rub and place them on the grill.
3. Cook to an internal temp of 155*F. Then add a light coat of sauce to finish appearance with a beautiful glaze.
5. Then pull the turkey breasts off when they hit an internal temp of 165*F. This will make sure the bacon is cooked well with the filling turning nice and gooey.
6. Slice then lay the turkey breast across a serving platter, Enjoy!!

Serving options

1. Garnish serving plate with brightly colored veggies to make the turkey breast pop visually.

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