



Bacon-Wrapped Turkey Skewers with Chipotle Marmalade

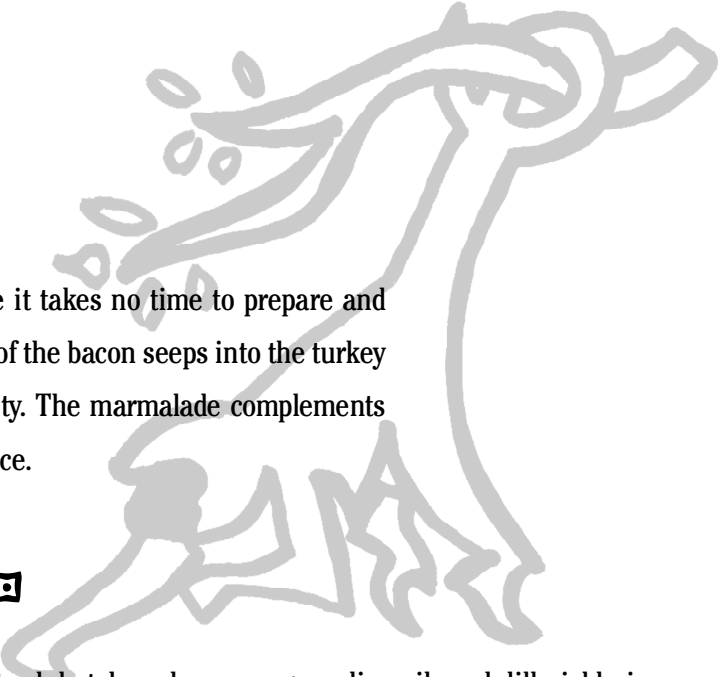


Servings: 6–8

Time: 15 minutes prep time
18 minutes cooking time

▣ Ingredients ▣

- 1 pound of sliced bacon
- 2 pounds boneless turkey breast, cut into 2 inch by 3 inch rectangles
- 1/2 onion, minced
- 3 tablespoons prepared spicy mustard
- 2 tablespoons olive oil
- 1 dill pickle, minced
- 2 tablespoons prepared ketchup
- 1 1/2 tablespoons brown sugar
- 1 jar of orange marmalade
- 1 can of chipotle peppers in adobo sauce
- 1 pack of wooden skewers, soaked overnight in water



This is a popular recipe because it takes no time to prepare and always satisfies. The smokiness of the bacon seeps into the turkey meat, making this especially tasty. The marmalade complements the skewers and picks up the spice.

▣ Directions ▣

Place the onion, mustard, ketchup, brown sugar, olive oil, and dill pickle in a processor and pulse until smooth. Pour this over the turkey cubes and let marinate for one hour.

Wrap each piece of turkey with bacon. Place 4 pieces on each skewer and cook them in a preheated 450-degree oven for about 18 minutes. Flip once halfway through cooking.

In a separate bowl, mince one of the chipotle peppers and fold in 1 jar of orange marmalade. You can add more chipotle if you like, but one is enough. Use this sauce to pour over your skewers and serve hot. This recipe also works with chicken.