

## HOW TO BARBECUE BACON-WRAPPED TURKEY BREAST



1. With the smooth side facing the board, open up the breast and cut down the centre (but not all the way through) to make the breast as flat and even as possible.



2. Lay the butterflied turkey breast between 2 large sheets of plastic wrap and pound it to a thickness of 1.5 to 2.5 cm (¾ to 1 inch).



3. Spread the stuffing evenly over the turkey breast, but leave a margin all the way round the perimeter. Don't over-stuff the breast.



4. Roll up the breast lengthways to create a cylinder. If any excess stuffing falls out, discard it.



5. Arrange the bacon slices on a work surface in 6 tightly spaced parallel rows, overlapping the ends of 2 slices to make each row.



6. Place the rolled turkey breast in the centre of the bacon and then criss-cross the bacon around the turkey.



7. Tie the turkey crossways with butcher's string at 2.5-cm (1-inch) intervals.



8. Thread a long piece of string lengthways, in and out of the crossways pieces, and tie the ends together to create a uniform roast and to secure the bacon.



9. Set a disposable foil tin under the cooking grill to catch the bacon grease. Barbecue the roast over the tin, using indirect heat, until the internal temperature of the meat and stuffing reaches 74°C (165°F), turning to ensure even cooking.

## BACON-WRAPPED TURKEY BREAST WITH HERB STUFFING

**SERVES:** 4 TO 6

**PREP TIME:** 30 MINUTES

**HEAT:** INDIRECT HIGH HEAT 230° TO 290°C (450° TO 550°F)

**COOKING TIME:** 1 TO 1¼ HOURS

**SPECIAL EQUIPMENT:** BUTCHER'S STRING, LARGE DISPOSABLE FOIL TIN, INSTANT-READ THERMOMETER

### STUFFING

75 g (3 oz) fresh breadcrumbs

4 tablespoons chicken stock

1 tablespoon finely chopped garlic

2 teaspoons finely chopped rosemary

2 teaspoons finely chopped oregano

1 teaspoon finely grated lemon rind

½ teaspoon sea salt

½ teaspoon freshly ground black pepper

500 g (1 lb) bacon rashers

1 boneless, skinless turkey breast, about 1 kg (2 lb), butterflied

1. Combine the stuffing ingredients in a bowl. The stuffing should be moist, mounding nicely on a spoon, but should not be sopping wet. Add more stock if needed.

2. Carefully place a large disposable foil tin underneath the cooking grill to catch the bacon grease. Prepare the barbecue for indirect cooking over a high heat.

3. Place the butterflied turkey breast on a work surface between 2 sheets of plastic wrap and pound to an even thickness. Spread the stuffing evenly over the turkey breast and then roll up the breast lengthways to create a cylinder. Arrange the bacon slices on a work surface in 6 tightly spaced, parallel rows, overlapping the ends of 2 slices to make each row. Place the rolled turkey breast in the centre of the bacon and then criss-cross the bacon around the turkey. Tie the turkey with butcher's string to create a uniform roast and to secure the bacon.

4. Brush the cooking grills clean. Centre the turkey over the drip tin and barbecue over **indirect high heat** for 1 to 1¼ hours, with the lid closed as much as possible but turning occasionally to ensure the bacon gets crisp on all sides, until the internal temperature reaches 77°C (170°F). Transfer to a carving board and allow to rest for 10 minutes (the internal temperature will rise during this time). Remove the string and carve into 2.5-cm (1-inch) slices.

