



Maple Smoked Spiced Turkey Tenderloin

Easy to make roasted turkey breasts- perfect for smaller families

24 ounces or 1-1/2 pounds all-natural turkey breast tenderloins

2 Tablespoons maple syrup

1 Tablespoon olive oil

2 teaspoons ground sage

1 teaspoon garlic powder

1 teaspoon onion powder

1/2-teaspoon ground black pepper

1 teaspoon salt

1 teaspoon bourbon smoked paprika

1/2 cup water

Garnish: As desired fresh cranberries mixed with 2 teaspoons maple syrup

Fresh sage sprigs

Before Roasting: Preheat oven to 325 degrees F.

Marinate Turkey: Rinse the turkey, remove excess liquids; pat turkey dry with paper towels. In a small bowl, combine the next eight ingredients. Place turkey tenderloins in marinating dish; rub with prepared seasoning mix. Marinate about 20 minutes at room temperature.

Roast Turkey: Roast skin-on turkey breasts according to package directions or for turkey tenderloins, place turkey inside a foil lined roasting pan. Add 1/2 cup water to remaining marinade; drizzle marinade over turkey tenderloins. Bake for about 45 to 50 minutes, basting once during roasting. Check cooked temperature 165-degree F for doneness. Remove from oven; let meat rest.

Rest Turkey: Place turkey aside to stay warm. Stir in 1/2 cup warm water to pan drippings, stir to combine drippings with water. Set aside.

Easy Turkey Gravy

2 Tablespoons olive oil
3/4 cup chopped onion
1 large clove garlic, peeled, minced
3/4 to 1 cup no salt added chicken or turkey stock
1-1/2 Tablespoons all-purpose flour
Salt; ground black pepper to taste

Prepare Turkey Gravy:

Heat a medium nonstick skillet over medium high heat. Add oil to coat pan. Add onions and garlic to pan, sauté stirring occasionally, about 4 to 5 minutes. Combine stock and flour in a bowl, stirring with a whisk. Add pan drippings and stock or broth to onion mixture, stirring with a whisk. Bring to a boil; cook 2 to 3 minutes or until slightly thick, stirring constantly. Remove from heat, season with salt and black pepper to taste. Strain the gravy, removing onion mixture.

To Serve: Slice turkey into 3/4 inch slices; place on platter; Drizzle turkey gravy over turkey slices; garnish the platter with fresh glazed cranberries and fresh sage sprigs.

About the Recipe: If you want to make a smaller amount of turkey, a natural turkey tenderloin is an excellent product to prepare. It's easy to roast, flavor, and cuts into attractive slices. Serve with a flavored gravy and garnish with glazed cranberries and a few fresh sage leaves.