



Marinated Turkey Breast

Jacob · 28/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

5 hrs

Description

This turkey breast marinade recipe came from my mother These always turn out juicy and tender no matter how long my husband leaves them on the grill Its easy to prepare but always best when marinated for at least 4 hours

Ingredients

- - 2 cloves garlic
- peeled and minced - 1 tablespoon finely chopped fresh basil - ½ teaspoon ground black pepper - 2 (3 pound) boneless turkey breast halves - 6 whole cloves - ¼ cup vegetable oil - ¼ cup soy sauce - 2 tablespoons lemon juice - 1 tablespoon brown sugar

Instructions

1. Mix garlic
2. basil
3. and pepper together in a small bowl; rub over turkey breasts. Insert 1 clove into each end of turkey breasts and 1 in the center. Mix oil
4. soy sauce
5. lemon juice
6. and brown sugar in a large
7. shallow dish. Place turkey in the dish and turn to coat. Cover and marinate in the refrigerator at least 4 hours. Preheat an outdoor grill for high heat and lightly oil the grate. Discard marinade and place turkey on the preheated grill. Close the lid and cook until turkey is no longer pink in the center and the juices run clear
8. about 15 minutes on each side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.