



TURKEY ROULADE

HERE'S WHAT YOU WILL NEED

12-14 Pound Turkey

Prosciutto Ham

Smoke on Wheels BBQ Marinade

R Butts R Smokin' Butt Kickin' Chicken Rub

PREHEAT cooker to 325° F, then carefully remove the skin from the turkey and set aside.

SEPARATE the bird into white and dark pieces.

REMOVE the breast meat from the bone, butterfly and marinate in *SOW* BBQ Marinade (2 -3 hrs).

LAY skin fat side up on a preparation surface.

PLACE a layer of prosciutto onto the skin.

REMOVE the breast meat from the marinade, season with *R Butts R Smokin'* Butt Kick'n Chicken and lay onto the prosciutto.

ROLL the turkey like a jelly roll, use twine for a simple trussing, or roll with a frogmat/qmatz.

PLACE the stuffed turkey breast seam side down on the grate or a pan and cook for 1 ½ to 2 hours, until an instant-read thermometer registers 150 degrees F in the center.

REMOVE the turkey roll and cover with aluminum foil, then allow it to rest at room temperature for 15 minutes. Carve ½-inch-thick slices and serve.

OPTIONAL: Using the pan drippings from the pit, you could reduce with 1-2 cups of chicken stock, and 1-2 TBS of cornstarch slurry to make a pan sauce to pour over your turkey slices.



FLAVOR PROFILE

Smoke on Wheels BBQ Marinade

Olive oil-based marinade with a buttery herb flavor to compliment both the turkey and the prosciutto ham.

R Butts R Smokin' Butt Kick'n Chicken

Award-winning seasoning that will take your turkey to the next level with a perfectly balanced sweet heat.