



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 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.