

FiveMonstersPaleo

# Turketta



Prep time **15 active, plus 24-48 hours resting**

Cook time **45 minutes, plus 20 minutes resting**

Serves **12-16 people**

Special tools needed **food processor, kitchen twine, gallon-sized zip-top bag or vacuum sealer, roasting pan or rimmed baking sheet**

## Ingredients

- 15 medium-sized cloves of garlic
- 6 fresh sage leaves
- 2 cups fresh rosemary leaves (about 10 large) sprigs
- 2 tsp dried fennel seeds
- 1 T dried thyme leaves
- 3 T coarse kosher salt (such as Morton)
- 20 cracks black pepper
- ½ tsp crushed red pepper flakes
- 1 T freshly grated lemon zest (from about 2 lemons) or 5 drops lemon essential oil
- ¾ cup olive oil (not extra virgin)
- 2 turkey breasts
- 8 slices thin-cut, paleo-friendly bacon

## Preparation

1. **Place all ingredients except turkey and bacon** in the food processor and process to a semi-smooth paste. Rub the paste all over the turkey breasts.
2. **Transfer turkey to a zip-top bag, squeezing out any excess air.**  
Alternatively, vacuum seal the turkey breasts to preserve greater freshness. Refrigerate for 24-48 hours, or freeze to cook later.
3. **Preheat oven to 375 degrees F.,** and place a rack in the middle position of the oven.
4. **With the turkey breasts skin-side down,** layer 4 slices of bacon over the top of each breast, and tie each one up with

twine to make a more evenly shaped log and keep the bacon in place. Make at least three ties: one in the middle, and then on the ends.

5. **Roast the breasts, skin side up**, for 35 min. Turn on the broiler and broil 2-4 minutes, watching closely to prevent scorching.
6. **Flip the breasts** and cook another 25 minutes or until a thermometer inserted into the center of the breast reads 155.
7. **Let rest at least 20 min before carving.** Serve thinly sliced as charcuterie, or serve any thickness as a main course.