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Grilled Turkey Breasts



Ingredients

28 sage leaves
3 tbsp lemon juice – freshly squeezed
3 tbsp olive oil
4 skinless – boneless turkey breast halves
2 tbsp extra-virgin olive oil
3 tbsp unsalted butter
2 lemons – halved
Sea salt and freshly ground black pepper to taste

Preparation

- 1 Mix the sage, lemon juice and olive oil.
- 2 Apply well to the turkey breasts and allow the turkey breasts to marinate for at least 30 minutes. You can leave it a bit longer if you prefer.
- 3 Then preheat the grill to medium and add oil to the grate.
- 4 Remove the turkey breasts from the marinade, and season it well with salt and pepper.
- 5 Keep the marinade – do not throw away.
- 6 Grill the turkey on both sides until cooked through.
- 7 Heat the oil and butter over a medium high heat, and include the marinade with any remaining sage.
- 8 Cook until the marinade has evaporated and the sage leaves are crisp.
- 9 Season the grilled turkey breast and slice into pieces.
- 10 Finally, garnish the turkey with the fried sage leaves and lemon halves.

Cooks Note