

Bacon Wrapped Turkey (Serves 2-4)

- 1.5 lbx turkey breast, deboned
- 5-6 pieces of thin cut bacon
- 1-2 tsp salt
- 1-2 tsp black pepper
- 1-2 tsp Dried Italian Herb Seasons (oregano, thyme, basil, parsley)

Preheat oven to 350-400. Prepare a baking sheet, lined with foil and a baking rack. Season both sides of the turkey breast with salt, pepper and Italian herb seasoning. Wrap the turkey breast with the bacon. Place seam side down on the baking rack. Place in oven and cook for 20-25 minutes. Optional: After cooking 20 minutes, remove the turkey. Turn oven to broil. Put the turkey back into the oven for 5 minutes until the bacon (or turkey skin) turns crispy.

Turkey Stir Fry: (Serves 2-4)

- ½ cup of pre-cooked turkey, cut into chunks or shredded
- 2 tsp olive oil
- 2 cloves of garlic, minced
- ¼ cup of broccoli florets
- 1 medium sized carrot, sliced
- ¼ onion, thinly sliced
- 1 stalk of celery, thinly sliced
- 2-3 Tbs cranberry sauce, or whole with juice
- 2 Tbs Soy Sauce

Heat olive oil in a large saute pan. Add broccoli florets and saute for 1 -2 minutes. Add the carrots, onions, garlic and celery. Cook for 1-2 more minutes. Add the turkey and saute for 1-2 minutes. Add the cranberries and soy sauce and stir to combine, and cook for 1-2 more minutes. Serve with rice.

Pumpkin Mousse (Serves 2-4)

- 2 Tbs of pumpkin puree
- ½ cup of sugar (divided)
- ½ cup of heavy whipping cream
- 2 eggs, separated
- 1 tsp cinnamon
- 1 tsp of vanilla extract
- 1 tsp of cream of tartar

Combine pumpkin puree, vanilla extract, cinnamon, 1 Tbs of sugar, 1 Tbs of heavy cream, and egg yolk and mix all together. (optional: To be sure the eggs are pasteurized, heat the pumpkin mixture in a small sauce pan over low heat until it begins to steam, but do not allow it to boil. If you heat this mixture, allow to cool to room temperature. In a separate bowl, add heavy cream, ½ tsp of cream of tartar and 1 Tbs of sugar. Whisk together, using a hand blender or stand mixer, until soft peaks form. In a separate bowl, add the egg white, ½ tsp of cream of tartar and the remaining sugar. Whisk together, using a hand blender or stand mixer, until soft peaks form. Combine the egg whites, whipped cream and the pumpkin puree, a little at a time, mixing together until smooth. Taste along the way, and add more of the pumpkin puree if you want a stronger pumpkin flavor. When fully combined, put the mouse in the serving dish, and chill in the refrigerator for 1-2 hours prior to serving.