

Grilled Turkey Slouvaki

Who doesn't like eating food off a stick?

INGREDIENTS:

3 lbs. Boneless, skinless turkey breast
coarsely chopped red onion (optional)
prepared couscous

MARINADE:

½ c. olive oil
¼ c. cilantro
¼ c. oregano
1/8 c. green onions
1/8 c. parsley
½ c. lemon juice
5 cloves garlic
2 T. granulated garlic
1 T. granulated onion
2 T. Worcestershire sauce
1 T. granulated sugar
salt and pepper (to taste)

DIRECTIONS:

Cut turkey breast meat into 2" cubes.

Soak 10" bamboo skewers in water for 1 hour (helps prevent burning while grilling).

Place all marinade ingredients in a food processor and pulse. Marinate turkey meat in marinade 2 hours.

Skewer meat pieces (and onions, if desired) onto skewers (4-5 pieces each). Grill. Finish in a 325-degree oven for 25 minutes.

Serve over hot, prepared couscous.

ENJOY!

