

Turkey with Crushed Orange Sauce



Makes 4 servings

4 large slices turkey breast, cooked

2T butter

1t olive oil

1 shallot, minced

2T Grand Marnier

1c orange juice

1t sugar

1T cornstarch

1T water

1 ~ 4oz can mandarin oranges, drained

1/2c raspberries, frozen

Melt butter and olive oil in large sauté pan over medium high heat. Add turkey and cook until golden on both sides. Remove turkey and set aside. Lower heat and add shallot to pan. Cook 2 minutes. Add Grand Marnier and cook, stirring any browned particles sticking to the bottom of the pan. Cook until Grand Marnier becomes a glaze~like consistency. Add orange juice and sugar and bring to boil. Lower heat and simmer, uncovered, approximately 15 minutes.

Mix cornstarch with cold water until cornstarch is dissolved. Add to the simmering sauce. Cook until thickened and bubbly. Salt to taste. Add raspberries and oranges. Simmer 1 minute.

Add turkey, turning briefly to warm. Remove from heat and place turkey on plate and top with sauce.

Prepare Ahead Tip

Can be refrigerated, tightly covered, for up to 4 days.