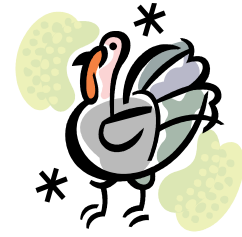


What's a **TURKEY BOWL** Without a **TURKEY ROLL??**



What is a Turkey Roll and how do I cook it?

A turkey roll is simply all the meat from a turkey without the bones. Almost anything you can do with a full turkey, you can do with a turkey roll.

To cook a turkey roll roast it in the oven like a full turkey, or cook it in a crock pot. Follow these simple recipes for a great tasting turkey roll!!

Roasted Turkey Roll

Ingredients:

5 lb (2.3 kg) turkey roll
Oil or melted butter

Directions:

1. Place turkey on oven rack in a shallow roasting pan. Cover with a loose tent of foil.
2. Drizzle with oil or melted butter. Roast for about 2¾ - 3 hours. Roast at 425°F for the first 30 minutes and then reduce temperature to 325°F for the remainder of the cooking time.
3. Remove foil during the last 30-40 minutes of cooking time and baste with pan drippings.
4. The turkey is done when the internal temperature reaches 165°F.

Cran-Orange Turkey Roll

Recipe from: <http://www.cdtkitchen.com>

Ingredients:

1/4 cup sugar
2 tablespoons cornstarch
3/4 cup orange marmalade or jelly
1 cup fresh cranberries, ground or finely chopped. (may also use frozen or canned)
1 frozen turkey roll, partially thawed
Salt and Pepper

Directions:

1. In small sauce pan, blend sugar and cornstarch. Stir in marmalade and cranberries. Cook and stir until mixture is bubbly.
2. Place partially thawed turkey roll in a crock-pot. Sprinkle lightly with salt and pepper. Pour sauce over turkey.
3. Cover and cook on low for 9-10 hours.
4. Slice turkey roll, spoon sauce over turkey and serve!!

Leftover Turkey Roll?? Try this delicious sandwich.

Ingredients:

Mayonnaise or miracle whip
Cranberry sauce
Sliced turkey roll
Lettuce and/or sprouts
Bread

Instructions:

1. Spread a small amount of mayonnaise and cranberry sauce on each slice of bread.
2. Top with sliced turkey roll, vegetables of your choice, and the other slice of bread.

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