



potatoes | avocados | fruits | vegetables | grains

# fall harvest

## BOURBON & FLAME-ROASTED FUJI APPLE-GLAZED TURKEY

The perfect on-trend entrée for any holiday table – serve with Bacon and Brussels Mashed and Simplot Culinary Select™ Haricot Blend de Deux.



### ON-TREND: CLASSICS WITH A TWIST

#### INGREDIENTS (12 SERVINGS)

1	Roasted Turkey Breast or Roasted Pork Loin
<b>2.5 lb. bag</b>	<b>Simplot RoastWorks® Flame-Roasted Fuji Apples (10071179777779)</b>
2 Tbsp.	Butter
¼ cup	AP Flour
1 cup	Bourbon
1 cup	Apple Juice
1 Tbsp.	Dijon Mustard
to taste	Salt
to taste	Black Pepper

#### PREPARATION

1. Heat butter in a large skillet on medium heat. Add full bag of **RoastWorks Flame-Roasted Fuji Apples** and sauté for 10 minutes, stirring frequently.
2. Add the flour, slowly, and fully incorporate. Next add the bourbon – taking care, since it will likely catch fire, as intended. Simmer the bourbon for 2 minutes, then add the apple juice and Dijon. The flour will thicken the sauce.
3. Season with salt and pepper as desired. Serve as a sauce with roasted turkey or roasted pork.

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