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good choices

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Bourbon and Flame Roasted Fuji Apple-Glazed Turkey



INGREDIENTS (12 SERVINGS)

1 each	Roasted Turkey Breast or Roasted Pork Loin
2.5 lb. Bag	Simplot RoastWorks® Flame-Roasted Fuji Apples (10071179777779)
2 Tbsp.	Butter
1/4 Cup	AP Flour
1 Cup	Bourbon
1 Cup	Apple Juice
1 Cup	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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