



Wild Turkey – Grilled Turkey Breast

This is a super simple and very tasty way to enjoy the flavour of your turkey. You work so hard to achieve success during the hunt, why cover your game with tons of flavour. Don't overcook the turkey. Wild game has less fat than store bought and will dry out quickly. The brine helps keep it moist. Enjoy!

Brine: Combine 3 liters of cold water with 1 cup of brown sugar, 1 cup of salt and 3-6 garlic cloves (skinned and cut open) Stir mixture until all sugar and salt is dissolved. Place the brine and breast in a plastic or glass bowl in the fridge. Overnight will suffice.

Ingredients:

- 1 Turkey breast
- Montreal Steak Spice
- Olive oil

Directions



1. Trim all the fat and silver skin off the breast.
2. Place between 2 sheets of wax paper and pound until it is a consistent thickness.
3. Cover the breast with olive oil
4. Sprinkle the steak spice or your favourite seasoning on the entire breast.
5. Place the breast on the grill and cook until you have reached the desired temperature.
6. Enjoy!