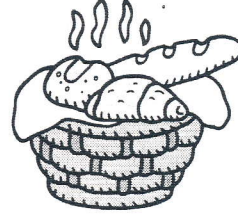
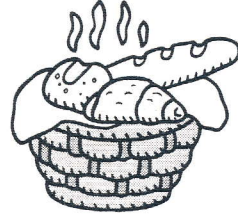
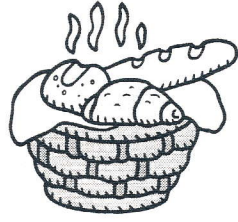
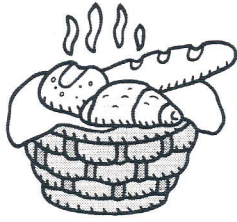
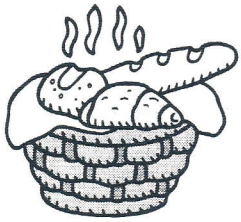


## Recipes - continued



### B-B-QUE Turkey breast Joan Fernandez - Served at Camanche

7-8 lb turkey breasts (bone in) oven roasted or grilled per package directions  
cool and shred

Sauce - 2 cans tomatoes with chili peppers (14 oz)

2 cans Italian recipe stewed tomatoes (14 oz)

2 TBSP taco seasoning (powered)

1 jar medium salsa 16 oz size

Blend together in food processor- adjust seasonings to your taste. Add  $\frac{1}{2}$  to  $\frac{3}{4}$  of the sauce to the shredded turkey and marinate overnight. Add more sauce the next day or prior to serving on split hoagie rolls.

I make this ahead of time & freeze in food saver bags. Heat in crock pot (can be served cold as an appetizer)

Serves 24 with no left overs.

