

Bacon-Wrapped Wood-Planked Smoked Wild Turkey Breast Recipe

Did somebody say bacon and rum? We did! It's in our bacon-wrapped wood-planked smoked turkey breast recipe! Fire up your pellet grill and give it a try!



INGREDIENTS

- 1 (1/2 lb.) boneless wild turkey breast
- 6 bacon strips
- 2 TBSP Dijon mustard
- 2 TBSP rum
- 2 TBSP honey
- 1 tsp olive oil
- 1 tsp coriander
- 1/2 tsp meat tenderizer (optional)
- 2 TSP Cabela's Mountain Man Bourbon Rub
- 1 wood grill plank (presoaked in water)
- Spray bottle filled with water

DIRECTIONS:

1. Prepare marinade by adding mustard, rum, honey, oil, and coriander and meat tenderizer, stirring to combine.
2. Coat turkey breast on both sides. Marinate in refrigerator for 8-12 hours.
3. Fill smoker hopper with Cabela's BBQ Wood Pellets.
4. Preheat grill to 450 degrees F.
5. Place turkey breast on wood grill plank and season with Cabela's Mountain Man Bourbon Rub.
6. Wrap turkey breasts with 6 strips of bacon.
7. Cook for 30-45 minutes, ensuring that the internal temperature is 155 degrees F.
8. Slice turkey breast and enjoy!