



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



BBQ Turkey Breast with Grapefruit Sesame Marinade

BBQ Turkey Breast with Grapefruit Sesame Marinade - serves 6

- 2 turkey breasts
- 1 cup ruby red grapefruit juice
- 3 tsp. garlic powder
- 3 Tbs. fresh sage, minced
- 3 tsp. onion powder
- 3 tsp. sesame seeds
- 3 Tbs. sesame oil

Soak turkey breast overnight in 1 cup of ruby red grapefruit juice.

Create rub by combining in a bowl: garlic powder, sage, onion powder and sesame seeds. Remove breast from marinade and coat with sesame oil and then coat with the rub.

Place on top shelf of grill with water in pan underneath for a moist, indirect heat.

BBQ at 450°F for 45 minutes.

Wine Pairing: Kittling Ridge Symmetry VQA Gewurztraminer

The subtle dimensions of roasted sesame and fragrant pink grapefruit in the turkey marinade requires a medium-bodied white wine that equals in acidity with a hint of sweetness. Our premium, small-batch Gewurztraminer also displays juicy pineapple and exotic spiciness to further enhance the recipe's delicate aromatic characteristics.



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