

Stanton's Bacon Wrapped Stuffed Holiday Turkey Breast

We sell these Bacon Wrapped Stuffed Turkey Breast year round. They are an incredible meal in themselves. The five stuffing flavors we offer are tremendous. These are definitely not your grandmother's turkey. Try some for the holidays as a family meal or for large party get togethers. We carry them in stock however you may call 281-331-4491 to reserve yours for the holiday or to be mailed out to you or your family and friends.



Bacon Wrapped Whole
Stuffed Turkey Breast - \$ 8.99 LB
Approximately 3 to 4 ½ lbs or more each

Stuffing's

Jalapeno Cornbread
Jalapeno & Cream Cheese
Spinach & Cream Cheese
Honey Nut Rice Dressing
Seafood Dressing

Cooking Instructions

In the Oven: Preheat oven to 350oF. Place the stuffed turkey breast bottom down in shallow baking pan and loosely cover with foil. Bake at 350oF for 1 hour 30 minutes to 1 hour 45 minutes, depending on your oven. Remove from oven when the internal temperature reaches 165oF. Let the stuffed turkey breast rest for 15 minutes. After resting period, cut into desired slices and serve.

On the Grill: Preheat grill to medium temperature. Wrap stuffed turkey breast in foil and place on heated grill, turning about every 10 to 15 minutes for about 1 hour 30 minutes to 1 hour 45 minutes depending on the grill heat. When the internal temperature reaches 165oF remove from grill and let the stuff turkey breast rest for 15 minutes. After resting period, cut into desired slices and serve.

