Smokin’ Joe Lasher’s Smoked Sausage and Herb Stuffed Turkey Breast

Prep time: 30 mins

Cook time: 1 hour

Servings: 6-8

Ingredients:

1 Whole, skin on boneless turkey breast

2 tbsp butter

1 large onion, finely chopped

2 celery stalks, chopped

3 cloves of garlic, finely chopped

8 oz mild Italian pork sausage

½ cup white wine

1 tbsp finely chopped fresh rosemary

1 tbsp finely chopped fresh thyme

1 large egg, beaten

9 cups Laura Lynn seasoned stuffing cubes

1 ¾ cup chicken broth

3 tbsp chopped parsley

2 tbsp kosher salt

2 tbsp pepper

2 tbsp extra virgin olive oil

Instructions:

1. Preheat smoker to 375° F
2. Melt butter in large skillet and stir in onions and celery. Cook until soft and translucent. Add the garlic and sausage and cook until sausage is browned. Add the white wine, rosemary and thyme and cook, stirring frequently to remove any brown bits from the bottom of the pan. Remove from heat.
3. In large mixing bowl, combine the egg, stuffing cubes, chicken broth, parsley, ½ tsp salt, ¼ tsp pepper, and sausage mixture. Stir until bread is moist.
4. Place butterflied turkey breast skin side down on work surface and cover with film wrap. Use meat mallet or rolling pin to pound to 1/2” thickness. Remove plastic and spread about ½ of the stuffing mixture evenly across the breast, about ½” thick, leaving about 1” boarder all the way around.
5. Roll the turkey breast into a cylinder and tie with butcher’s twine about every 1.5”
6. Place the remaining stuffing mixture into a small casserole dish to cook to internal temp of 165° and serve later.
7. Coat the outside of the turkey roll with olive oil and generously coat with salt & pepper. Place on the smoker seam side down and let smoke for approximately 1 hour, until internal temperature reaches 165° F. Remove from smoker and let rest covered loosely with foil.
8. After 10-15 minutes of resting, transfer to cutting board. Remove the butcher’s twine and slice into ½ inch slices. Serve atop the extra stuffing mix with homemade gravy!