

Secret Turkey Marinade

1 Wild Turkey Breast, cut into 1/2" thick pieces

3 Cloves of Garlic, mashed

3 Tbsp. Brown Sugar

2 Tbsp. Ground Ginger

2 Tbsp. Sherry Wine

1 Cup Soy Sauce

1/2 Cup Olive Oil

Mix ingredients together for a marinade. Place pieces of turkey breast into large zip-lock bag, pour marinade in, and mix thoroughly. Refrigerate 4-6 hours, with occasional mixing. Grill over charcoal, turning once, and taking care not to over cook. (only requires 2-4 minutes cooking time)