

Cheesy Bacon Wrapped Turkey Rollups

Ingredient

8 turkey breast cutlets, turkey breasts cut open and pounded to an even 1/4-inch thickness (about 1 pound)

Salt

Freshly ground black pepper

3 garlic cloves, finely minced or grated

2 teaspoons dry basil (or 2 tablespoons fresh basil, finely chopped)

8 slices Provolone cheese

16 slices ham, thin

16 slices bacon, thin

Preparation

Preheat oven to 375 degrees.

Place turkey cutlets on a sheet of heavy duty aluminum foil and divide the seasonings evenly between each piece (salt, pepper, garlic, and basil)

Put one slice of Provolone cheese on top of each turkey cutlet.

Put two slices of ham on next.

Roll up the cutlet tightly to form a log; roll them up so they're shorter not longer (it all depends how your turkey breasts pounded out.)

Wrap two slices of bacon around the rolled up cutlet, being careful to keep the turkey tightly wrapped.

Roll the aluminum foil up around the turkey cutlet so it's sealed tight.

Put on a baking sheet and cook in preheated oven at 375 degrees for 30 minutes.

Remove from oven and, being careful of the steam, open the foil and roll the cutlet out onto the baking sheet; discard the foil.

Turn the oven up to 400 degrees and put the exposed bacon-wrapped cutlets back in the oven for 15 to 20 minutes or until the bacon is browned.

Serves 8, but is easily doubled, tripled, or more.

You can also cut the turkey cutlets into smaller sizes and use this for an appetizer, rather than a buffet entree.