



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

TURKEY MELT WITH BACON AND CHEDDAR

- 4 Meat House Cilantro Lime Turkey Tips
- 12 strips thick cut slab bacon
- 8 thick slices of Cheddar Cheese
- 1 package of 8 sandwich rolls

Instructions

Prepare the turkey tips by butter-flying them lengthwise and flattening them with the heel of your hand. This way the turkey will cook much more evenly.

Place the turkey on the grill over medium-high heat for 6 to 8 minutes before turning.

You can cook the bacon in advance so as to minimize timing issues but if grilling at the same time, get the bacon on the grill while the turkey is cooking. Turn the bacon often so as to avoid burning and remove the slices from the grill if they're over cooking.

When the turkey is turned, continue cooking until the tips are done, which should be another 6 to 8 minutes. The turkey is flat, so the tips will cook quicker than you're used to. Just try the poke test and look for a firm texture when you press your tongs against the meat.

When the turkey is done, layer the cheese and bacon on top of the flat meat (3 pieces bacon and two thick slices of cheddar per tip) and allow the cheese to melt. At this point, shut off your grill, close the lid and let the residual heat melt the cheese.

Remove the turkey melt from the grill with a spatula and cut each tip in half (perpendicular to the length, or the short way) to make each half roughly the same square size.

Serve the turkey on a soft sandwich bun with your favorite fixings.



Options

Try using a different bread or to zest things up, use one of your favorite sauces or add either horseradish or stone ground mustard. For a tart balance, try adding green apple slices!

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com