



## Teriyaki Grilled Turkey Breast

1 3lb turkey breast half \*

1 c teriyaki marinate \*Place turkey in a zip-lock baggie along with the marinate.

Let sit for at least 4 hours.

Fire-up the grill.

Cook breast on one side of the grill on the lowest setting, while the other side without the turkey is at a medium high setting.

This is an indirect cooking technique.

Turn breast every 20 minutes.

And grill for about 1 hour and 20 minutes.

Check for doneness.

Let rest for 10 minutes before carving.