

LABOR DAY SPICY BARBECUE TURKEY

As summer comes to a close and we gear up for Autumn holidays, we just can't get enough of Foster's Barbecue Turkey and Tangy Sauce—a delicious swap from a classic pulled pork dish. While the classics never go out of style, it's always fun to put new twists on old favorites.

SOUTHERN SPICY BARBECUE TURKEY

Prep Time: 10 minutes and approximately 3 hours to roast and baste.



Ingredients

- ➔ 5 lbs turkey breast
- ➔ 2 cups cider vinegar
- ➔ 1 cup apple juice
- ➔ 1/2 cup Worcestershire sauce
- ➔ 1/2 cup firmly packed light brown sugar
- ➔ 1 Tbs crushed red pepper flakes
- ➔ 1 Tbs freshly ground black pepper
- ➔ 2 cups Foster's Sweet & Tangy Barbecue Sauce**
- ➔ ** Sauce: 3 cups canned crushed tomatoes
- ➔ 1 cup firmly packed light brown sugar
- ➔ 1 cup cider vinegar
- ➔ 3/4 cup Worcestershire sauce
- ➔ 1/4 cup brewed strong black coffee
- ➔ 1/4 cup fresh orange juice, pulp removed
- ➔ 2 Tbs peeled fresh ginger, julienned
- ➔ Juice of 2 lemons
- ➔ 2 garlic cloves, peeled and minced
- ➔ 1 Tbs dry mustard
- ➔ 1 Tbs Freshly ground black peppers
- ➔ 1 Tbs crushed red pepper flakes

Instructions

- ➡ Preheat oven to 300F.
- ➡ Place turkey breast in a large, deep roasting pan.
- ➡ Mix vinegar, apple juice, Worcestershire sauce, light brown sugar, crushed red pepper flakes and black pepper in a bowl. Stir to mix. Pour over turkey breast.
- ➡ Cover the turkey and roast in pre-heated oven for 3 to 3 1/2 hours, basting and turning frequently until the meat comes off the bone when pulled by a fork. (Boneless turkey breast works, too.)
- ➡ Remove turkey from oven and cool slightly.
- ➡ For the sauce, combine the canned crushed tomatoes, light brown sugar, vinegar, Worcestershire sauce, brewed coffee, orange juice, julienned ginger, lemon juice, garlic, dry mustard, black pepper and crushed red pepper flakes in a large saucepan over medium-high heat.
- ➡ Bring sauce to a boil, reduce heat to low and simmer for approximately 30-45 minutes or until sauce has thickened and reduced by one quarter. Pour 2 cups sauce over pulled turkey and serve immediately.