



CANADIAN TURKEY'S
sriracha maple sauce



1/2 CUP SRIRACHA SAUCE



1/2 CUP OLIVE OIL



1/2 CUP MAPLE SYRUP



1 TABLESPOON GARLIC POWDER



1 TEASPOON APPLE CIDER VINEGAR



SALT / PEPPER TO TASTE

1. Mix to combine.
2. Brush sauce generously onto meat twice during the last half hour of cooking.
3. if you prefer less heat in your sauce, reduce Sriracha to 1/3 cup.



CANADIAN TURKEY'S
honey garlic ginger sauce



1/4 CUP HONEY



1 TABLESPOON MINT CHOPPED



2 TABLESPOONS GINGER GRATED



1/4 CUP OLIVE OIL



1 TABLESPOON GARLIC CRUSHED



SALT / PEPPER TO TASTE



1/4 CUP TAMARI OR LIGHT SOY SAUCE

1. Mix to combine.
2. Brush sauce generously onto meat twice during the last half hour of cooking.



CANADIAN TURKEY'S
orange sage brown butter



1 SHALLOT, MINCED



6 LEAVES SAGE



1/4 CUP ORANGE JUICE



2 TABLESPOONS ORANGE ZEST



1/2 CUP BUTTER, MELTED AND BROWNED



SALT / PEPPER TO TASTE

1. You can use olive oil in place of butter for a lighter sauce.
2. Once butter is browned, add shallots, sage, orange juice, zest and salt and pepper.
3. Heat gently to blend flavours, 2-3 minutes.
4. Brush sauce generously onto meat twice during the last half hour of cooking.



CANADIAN TURKEY'S
summer pesto



1/2 CUP CILANTRO



1/4 CUP DILL



2 TABLESPOONS LEMON ZEST **2** TABLESPOONS LEMON JUICE



1/2 CUP OLIVE OIL



SALT / PEPPER TO TASTE **3** CLOVES GARLIC



3/4 CUP PUMPKIN SEEDS



3/4 CUP PARSLEY

1. Blend thoroughly using a food processor or hand blender to combine.
2. Set aside some pesto to serve alongside meat.
3. Brush remaining sauce onto meat twice during the last half hour of cooking.