

Chinese Barbecue Turkey

1 Tbsp Salt $\frac{1}{2}$ c. Sugar

Sprinkle over two halves of turkey breast and allow to stand at least two (2) hours, best if left over night. Rinse off salt mixture prior to putting the turkey into the marinade.

1 c. Soy Sauce 1 -- 1 oz Bottle Red Food Coloring
2 Tbsp Sherry

Marinate overnight. Bake on a rack over water at 250° for one (1) hour, basting every 15 minutes with the above marinade. Cool, slice thinly and dip in Ingleffer Sweet Honey Mustard and Sesame seeds (optional).