

## **Bacon Wrapped Turkey Spiedini**

Preheat the oven to 350 degrees.

Mix the following ingredients together until it resembles slightly damp sand. Set aside.

- 1 cup GF bread crumbs ([these](#) or [these](#))
- 1 glove garlic, minced
- 2 teaspoons dry parsley
- 3 tablespoons grated pecorino romano cheese
- 6 tablespoons olive oil
- salt and pepper, to taste

You'll also need

- 3 large turkey breasts
- 10-12 slices [gluten free bacon](#), uncooked & cut into thirds
- 10-20 bay leaves
- half a dozen 6 inch wooden skewers

Butterfly the turkey breasts and pound with a mallet until about an 1/8 inch thick or less. (Tip: place the turkey in a large Ziploc or between two sheets of heavy plastic wrap before pounding with a wooden mallet.)

Slice the flattened turkey into 2 to 2 1/4 inch strips then in half. Each piece should be about 2 1/4 x 3 1/2 inches. This is an ideal size but will vary slightly--you want the turkey rolls as uniform as you can get them.

Place a small spoonful of the breadcrumb mixture down the center of each turkey strip. Roll it up and wrap it in a piece of bacon. Slide the turkey roll on one of the skewers. Repeat--with a bay leaf (or half a leaf) between each turkey roll. Place about 4 rolls on a skewer.

The finished skewers then go in a baking pan and then in the oven for about 45-55 minutes. They're done when the bacon is nicely browned and crispy. Serve immediately.

Makes about 28 Bacon Wrapped Turkey Spiedini.