

Marinated Grilled Turkey

- 1 turkey breast, on the bone
- 1 turkey thigh and drumstick (total 2½ to 3 lbs, 5 servings)

Turkey Marinade

- 4 T ginger, minced
- 2 cloves garlic, minced
- 2 T soy sauce, low sodium
- 2 T balsamic vinegar
- 2 T seasoned rice wine vinegar
- 2 T honey
- 1 t Tabasco

Mix marinade ingredients in shallow casserole. Add turkey. Marinate covered in the refrigerator for several hours.

Roasted Pepper, Onion and Mushrooms

- 2 onions, cut into thin wedges
- 3 coloured bell peppers
- 10 mushrooms
- 1 T olive oil
- 1/4 t dried thyme
- sea salt
- freshly ground pepper

Combine olive oil with salt, pepper and thyme. Brush onion and mushrooms with oil mixture. Roast for about 30 minutes until softened and lightly charred. Remove stem, peel and seeds from peppers. Arrange vegetables on a platter.

Barbeque: Prepare grill. Grill on medium high until meat thermometer reaches 165 degrees. Baste turkey with marinade after 15 minutes. Let turkey rest for 10 minutes before slicing against the grain.

Roast in oven: Roast turkey at 420 degrees, in the marinade, for about 15 minutes, then flip and baste with the marinade that has thickened on the bottom of the casserole. Turn the oven down to 380 degrees, and continue cooking for another 15 minutes until meat thermometer reaches 165 degrees. You can choose to complete cooking in the oven or on the BBQ.