

Cranberry Turkey with Spicy Maple Glaze

Cranberry Turkey

- 2 large turkey tenderloins (*about 1 1/2 lbs*)
- 1/2 cup seasoned Italian breadcrumbs
- 1 4-ounce bag **Nature's Habit Granola Trail Mix**
with Cranberries, Cherries, Raisins, Almonds & Pecans
- 1 cup flour
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 2 eggs
- 1/2 teaspoon salt



Spicy Maple Glaze

- 2 ounces maple syrup
- 1/4 teaspoon red pepper flakes
- 1 tablespoon cider vinegar
- Pinch salt and pepper
- 1/2 teaspoon butter

Preheat oven to 350°F. Prepare a sheet pan with aluminum foil; spray with cooking spray or olive oil.

For the turkey:

Add bread crumbs and granola to a high-speed blender or food processor and blend until a fine powder. Place the blended crumb mixture in a shallow dish and set aside.

In a shallow bowl mix eggs and salt, set aside.

Combine the flour, salt and pepper in a shallow dish. Dip turkey in the flour, then the egg, making sure you coat both sides. Next coat with the crumbs.

Place turkey on sheet pan and place in the oven.

Bake for 20 minutes and *then raise heat to 425°F* for 10 minutes more.

Turkey should be firm to the touch or 165°F. Remove from the oven and let turkey rest while you make the simple sauce.

For the maple glaze:

Place the maple syrup, red pepper, vinegar, salt and pepper in to a one-cup glass measuring cup. Cook in microwave for 1 minute (*make sure it boils.*)

Remove from microwave and add butter; stir until butter is melted.

To serve, slice turkey and let your guests spoon the glaze over the meat.