
The Devil Made Me Do It Turkey Breast

Ingredients

- 1 turkey breast - about 7 pounds
- Salt to taste
- Pepper to taste
- 1 bottle (12-ounces) sweet-and-sour dipping sauce
- 2 T sweet-and-spicy pepper sauce
- 1 eggplant
- 3 red jalapeño peppers - horns and nose
- 1 black olive, pitted and sliced- mouth
- 1 shallot, peeled and halved

Procedure

Heat oven to 350°F. Place turkey breast on rack set in roasting pan. Season with salt and black pepper to taste, if desired. In bowl, whisk together sweet-and-sour dipping sauce and pepper sauce. Roast turkey 2½ hours or until thermometer inserted in turkey, not touching bone, reads 175°F, brushing after 1 hour with ½ of the sauce mixture. Transfer turkey from roasting pan to serving platter; brush with remaining glaze. Using vegetable peeler, remove skin from 1 eggplant. Using sharp paring knife, cut skin into large half-moon to form goatee, 2 thin half-moons to form mustache and 2 thin arches to form eyebrows; set aside. From jalapeño peppers, attach 2 for horns and ½ (sliced vertically) for nose. From black olive attach 1 slice for mouth. Attach shallot for eyes; top with olive slices for pupils. Add eggplant goatee, mustache and eyebrows.

