

FRUTAS DEL CANEY
from Tessie Vaillant Yanes

Ingredients:

Love

Boneless, skinless turkey breast (2 lbs. approx.)

1/2 prosciutto ham, finely chopped

1/4 cup, guava shells, finely chopped (could be any fruit)

1/4 cup, cranberries (again, any fruit would do)

1/4 cup, mango slices, finely chopped

Salt & pepper to taste

1 cup, mango marmalade or any other marmalade

1/4 cup, Dijon mustard

3/4 cup, teriyaki sauce

Sauce:

2 large onions, finely cubed

3 tbsp. butter

1 1/2 cup, grated semi-sweet chocolate

1 little cup of Cognac

1 cup, white cooking wine

2 cups, chicken broth

Procedure:

Preheat oven to 350 degrees.

Cut turkey breast horizontally to extend it, salt and pepper to taste. Mix together chopped fruits and place in center of the breast with the prosciutto ham. Fold as a cylinder and tighten with a small cord at 1/2 inch intervals. Place in a 9x12-inch baking dish.

Combine marmalade, Dijon mustard and teriyaki sauce with 1 tbsp. butter in a small pan over medium-low heat. Let cook 2-3 minutes to form a sauce. Brush breast with mixture/sauce until completely coated. Bake uncovered for 1 1/2 hours, will turn a golden brown color.

For the sauce:

Meanwhile, in a large skillet, sauté the chopped onions in the butter, until it is very tender and glossy. Now, over medium-low heat, add the chocolate, Cognac, white cooking wine and ham stock, stirring frequently until it reduces and is a creamy like sauce.