



TURKEY BLUEBERRY BREAKFAST PATTIES

Makes 4 servings

1 lb (500 g)	ground turkey
1 1/2 cups (375 mL)	blueberries
1/2 tsp (2 mL)	ground sage
1/2 tsp (2 mL)	fresh ground black pepper
2	shallots, finely chopped OR 1/4 onion
1 tsp (5 mL)	minced garlic
1	egg yolk
1/2 cup (125 mL)	breadcrumbs
1 Tbsp (15 mL)	canola oil

In bowl, combine all ingredients except for canola oil. Mix together well and form 8 thin patties. In a non-stick skillet over medium heat, heat canola oil. Add patties to pan and cook for 2-3 minutes each side until ground turkey is cooked through.

Serve with: RAGING BULL COCKTAIL – in a glass filled with ice, add 1 1/2 oz of **Patron XO Cafe (Mexico)**, squeeze of lime and top with Cola or **Patron Citronge Orange Liqueur (Mexico)** served in a glass filled with ice topped with apple juice and a squeeze of lemon, garnished with a lemon twist.

TURKEY AND ROASTED BEET SALAD WITH RASPBERRY VINAIGRETTE

Makes 4 servings

3-4	medium beets, washed well, ends trimmed
1 tsp (5 mL)	canola oil
1	small red onion, diced
1	large avocado, diced
1 lb (500 g)	cooked turkey breast , chopped
4 cups (1 L)	arugula
1/2 cup (125 mL)	crumbled reduced-fat Feta cheese
1/2 cup (125 mL)	walnuts (optional)

Preheat oven to 400°F/200°C. Spray baking sheet with cooking spray. Rub beets with 1 tsp (5 mL) canola oil, place on baking sheet and roast until tender (30-60 minutes). Let beets cool; slip off skins and cut beets into bite-sized chunks. Set aside. Mix salad ingredients in large bowl.

Raspberry Vinaigrette: Combine dressing ingredients in medium bowl and whisk until jam is dissolved and dressing is smooth. Pour over mixed salad and serve.

Serve with: PATRON POMEGRANATE MARGARITA COCKTAIL – in a shaker filled with ice add, 1 1/2 oz **Patron Silver Tequila (Mexico)**, 1/4 oz **Patron Citronge Orange Liqueur (Mexico)**, 1/2 oz lime juice, 1/4 oz lemon juice, 1 oz pomegranate juice and 1/4 oz simple syrup. Shake well and strain into cocktail glass, garnish with a lime wedge and a sprig of mint.

Raspberry Vinaigrette:

3 Tbsp (45 mL)	canola oil
3 Tbsp (45 mL)	balsamic vinegar
2 Tbsp (25 mL)	raspberry jam
1 Tbsp (15 mL)	lemon juice
1 tsp (5 mL)	Dijon mustard
1/4 tsp (1 mL)	salt
1/4 tsp (1 mL)	fresh ground black pepper

TURKEY AND SWEET POTATO CURRY

Makes 4 servings

2 Tbsp (25 mL)	finely chopped ginger
2 Tbsp (25 mL)	finely chopped garlic
1/2 tsp (2 mL)	crushed red pepper flakes
2 Tbsp (25 mL)	curry powder
2 tsp (10 mL)	garam masala
1 cup (250 mL)	plain non-fat yogurt
1 lb (500 g)	cooked turkey breast , chopped
1 Tbsp (15 mL)	canola oil
1	yellow onion, chopped
2	tomatoes, chopped
1 lb (500 g)	sweet potatoes, chopped
1 cup (250 mL)	chickpeas
1 Tbsp (15 mL)	brown sugar

Put ginger, garlic, red pepper flakes, curry powder, garam masala and yogurt into medium bowl and stir to combine. Set aside. Heat oil in large skillet over medium heat. Add onions and cook until translucent. Reduce heat; slowly add curry sauce being careful not to boil. Stir in turkey, tomato, sweet potato, chickpeas and sugar; cook until heated through. Serve with basmati rice or toasted pita bread.

Serve with: G7 Merlot (Red Wine, Chile) or G7 Sauvignon Blanc (White Wine, Chile)