**Wild Turkey Breast (half)**

TOTAL TIME 1hr 10mins

PREP 10 MINS

COOK 1 HR

INGREDIENTS

SERVINGS 6 UNITS US

* 1 wild turkey breast **half**
* 8 ounces’ zesty Italian salad dressing
* 8 ounces [white wine](http://www.food.com/about/wine-184)
* 1small Reynolds oven cooking bag
* creole seasoning
* [lemon pepper seasoning](http://www.food.com/about/pepper-337)
* 1⁄2cup [butter](http://www.food.com/about/butter-141)
* 2⁄3cup [olive oil](http://www.food.com/about/olive-oil-495)

[[](http://www.food.com/topic/turkey-breasts/popular)](http://www.food.com/topic/turkey-breasts/popular)

[Check Out Our Top Turkey Breasts Recipe](http://www.food.com/topic/turkey-breasts/popular)

DIRECTIONS

1. Mix the dressing and wine.
2. Pour into a 1-gallon size zip-lock bag.
3. Add the turkey breast and marinate overnight, turning at least once.
4. Drain off the marinade & discard.
5. Sprinkle turkey breast with the seasonings.
6. Place in oven roasting bag.
7. Melt the butter in the olive oil and add to the turkey breast.
8. Place the roasting bag & turkey breast in a 9"x5" loaf pan.
9. Bake at 350 degrees for 1 1/2 hours.