

Turkey Strips with Double Dipping Sauce

Recipe By Brynie Greisman



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Cooking and Prep:  3 h

Serves:  8

Contains:   

- **Preference:** Meat
- **Difficulty:** Easy
- **Occasion:** Purim
- **Diet:** Low Fat, Low Carb
- **Source:** Family Table by Mishpacha Magazine

ny menu as a welcome change from chicken or meat. It's high in protein and lean in fat. Smothering it in spices and letting it sit for a few hours seasons it to perfection. This also ensures a moist and flavorful dish that everyone will enjoy. Serve with two sauces for a real treat. This dish can be used as an appetizer or a second/third choice main dish for a festive meal.

Ingredients (15)

Turkey Strips

- **2 pounds (1 kilogram)** raw turkey breast
- olive oil cooking spray
- bread crumbs (optional)

Dry Rub

- **scant 1/2 tablespoon** kosher salt
- **2 pinches** black pepper
- **1/2 teaspoon** sugar, or to taste
- **1/2 teaspoon** smoked paprika
- **1/4 teaspoon** garlic powder

Dipping Sauces

- **6 tablespoons** brown sugar
- **6 tablespoons** [Gefen Maple Syrup](#) or other natural maple syrup
- **1 and 1/2 tablespoons** [Gefen Soy Sauce](#)
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- **1 tablespoon** hot sauce, or to taste
- **1 and 1/2 teaspoons** smoked paprika
- **2 tablespoons** mayonnaise (low fat is fine)

Start Cooking

Prepare the Turkey

1. 1.

Mix together all the dry rub ingredients in a small bowl. Pour into a large ziplock bag.

2. 2.

Cut turkey into strips approximately three inches (seven and a half centimeters) long and add to the bag, making sure to cover all the pieces with spice rub. Marinate in the refrigerator for a few hours, or up to overnight.

3. 3.

Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). Line a baking sheet with parchment paper and spray with olive oil cooking spray.

4. 4.

Dip the turkey strips into bread crumbs, if desired, then lay them on the prepared baking sheet. Spray them generously with olive oil and bake for 20 minutes, flipping once midway through the baking. Cover with parchment paper and bake for five more minutes. Set aside.

Prepare the Dipping Sauces

1. 1.

Place all dipping sauce ingredients, aside from the mayo, into a small pot. Bring to a boil and simmer for two minutes. Taste and adjust flavor if necessary.

2. 2.

Divide the dipping sauce in half. Add two tablespoons mayonnaise to one half and mix well. Serve the strips with both sauces. Here, two are better than one!

Photography: Moishe Wulliger

Styling: Renee Muller