

Marinated Turkey Tenders

Ingredients

5 Lbs TURKEY TENDERS split

3¼ Cups white wine (Chablis)

2½ Cups Kikoman soy sauce

2½ Cups Peanut oil

¼ Cup Italian seasoning

¼ Cup granulated garlic

3 bay leaves

Directions

Side aside 1 cups of marinade for later use.

Mix ingredients with tenders twice daily for four days.

Cook tender over gas or charcoal grill.

In tin serving pan, add extra marinade.

Place the pan over a fire to keep warm.

Place cooked tenders into the pan with heated marinade.

Serve hot tenders out of the tin pans.

Yield 10 servings

