

Recipes by Chris Williams of Lucille's (Houston, TX)

Turkey Breast Roulade Stuffed with Dressing

served with sautéed greens, peppers, and black eyed peas with roasted sweet potato

Ingredients:

boneless skinless turkey breasts
2 cups dressing
4 strips thick cut bacon
3 cups chopped collards
2T minced garlic
1c sliced red bell peppers
1/2 cup cooked black eyed peas
1 medium sweet potato
3 oz olive oil
sour cream
1 bunch of green onions
salt and pepper

Directions:

1. Take breast and pound out to 1/2 inch thickness.
2. Take 1/2c of dressing and spread over the entire breast. From the thickest end, start to roll the breast over like a pinwheel.
3. Take one strip of bacon and wrap around the entire breast spiraling front top to bottom. Wrap tightly in cling film then place in zip lock bag. Remove all air from bag.
4. Place bag in a simmering pot of water for 1hr 15 minutes.
5. Get a sauté skillet hot. Add 1T of whole butter. Remove turkey from bag and film then sear on all sides just to brown.
6. Slice into four to five pieces per breast.
7. In the hot sauté pan, add 2 oz of olive oil. Then add garlic and cook for 30 seconds. Then add peppers, collards and peas. Season with salt and pepper to taste, stirring constantly just until the greens start to wilt
8. In a 400 degree oven, place sweet potatoes that have been rubbed with oil and salt on sheet tray. Let cook for 45 minutes or until tender. Slice down the middle and top with sour cream, lots of black pepper and fresh cut green onions

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Creamy Texas Pecan Pie

1.5 oz Uncle Nearest Whiskey

.75 oz Praline liqueur

.5 Oz Bailey's

Rim martini glass with raw sugar. Shake all ingredients over ice in shaker, and strain into martini glass.

White Christmas Cocktail

1.5 oz Highway Vodka

1 triple sec oz

.5 oz lime juice

1oz coconut milk

Pour all ingredients into a shaker over ice. Shake and strain into a rocks glass.