

BLACKBERRY CHERRY STUFFED TURKEY CUTLETS

- 2 Tbsp butter or margarine, melted
- 1 14-oz can chicken broth, divided
- ½ cup onion, chopped
- 1 celery stalk, chopped
- 1 cup **TSG Blackberry Cherry Pepper Conserve**
- 1 Tbsp poultry seasoning
- 2 cups seasoned crumb-style stuffing
- 4 turkey cutlets or breasts

1. Combine butter, ½ cup chicken broth, onion, celery, Conserve, poultry seasoning and stuffing in a mixing bowl. Mix together well.
2. Pound turkey to ¼" thickness. Place approximately 3 Tbsp of stuffing mixture on each turkey cutlet. Roll up and secure with toothpicks. Place in crock pot.
3. Pour remain chicken broth over all. Spoon remaining mixture over top of rolled cutlets. Cook on Low for 8 hours or High for 4 hours.