



# 5 REASONS TO GET GRILLING WITH TURKEY

## 1. EASY SUB

Canadian turkey makes everyday meals delicious and tasty. It's packed with nutrition and satisfying flavor, and can easily be substituted into ANY of your favourite grilling recipes.

## 2. LEAN BUT JUICY

It's hard to believe but with turkey, both white and dark meat cuts are lean! That means you can enjoy any cut you prefer, and feel good knowing you are choosing a healthy protein without compromising on flavor, tenderness or juiciness.

## 3. SO MUCH TO CHOOSE FROM

Turkey is a versatile protein, with so many cuts of both dark and white meat to choose from including ground meat, legs, drumsticks, thighs, breast roasts, breast steaks, breast rolls, drumettes, wings, sausages, and burgers. With such a wide selection, you can turn any meal into a backyard feast, with leftovers that taste delicious the next day.

## 4. PACK A FLAVOUR PUNCH

Turkey plays well with other flavours. It has a hearty taste and texture that marries well with bold profiles, making turkey the perfect partner for spices and rubs. Make recipes your own way using your family's favourite flavours, and change up your everyday grilled turkey dishes using rubs, marinades and sauces.

## 5. PERFECT FOR PENNY PINCHERS

Turkeys are generally larger than other poultry choices and deliver a lot of meat for the price. Whole turkeys can be grilled for a few dollars per pound, and are a perfect choice for batch cooking meals, or for freezing leftover meat that comes in handy as an everyday meal starter. Cuts like drums, breasts and thighs are perfect for snacks and quick weeknight meals.



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