



## Beer-Battered Turkey Strips w/Cranberry-Beer Dipping Sauce

For the sauce:

1 (16 oz.) can whole berry cranberry sauce  
1/2 bottle beer (I like Miller Lite for this)  
1 tablespoon honey  
Zest from one orange  
Pinch salt

For the batter:

1 1/2 cups all-purpose flour  
1 tablespoon baking powder  
2 teaspoons kosher salt  
1/4 teaspoon cayenne pepper  
Dash Old Bay seasoning  
1 (12oz.) bottle beer, cold (Miller Lite again)

2-4 quarts peanut oil

20 – 30 turkey strips, cut from approximately 1-pound turkey breast meat  
Kosher salt  
Freshly ground black pepper

For the sauce:

Whisk together the cranberry sauce, beer, honey, orange zest and salt in a small saucepan and place over high heat. Bring to a boil. Once boiling, reduce the heat to low and simmer for 15 minutes. Transfer to a small bowl and set in the fridge to cool slightly while you prepare the strips

For the batter:

Whisk together the flour, baking powder, salt, cayenne pepper and Old Bay seasoning in a medium-mixing bowl. Gradually add the Miller Lite beer, whisking continually, until the batter is completely smooth and free of any lumps. Refrigerate for 15 minutes.

Preheat the peanut oil in a deep fryer to 365 degrees.

Season strips on both sides with kosher salt and freshly ground black pepper and dip each strip into the batter. Transfer immediately to the oil and fry until golden brown and cooked through, approximately 4 to 4 1/2 minutes. Transfer to a cooling rack and allow to drain for 5 minutes before serving with the dipping sauce.

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