Apple-Butter Basted Turkey Breast with Sweet Potato Stuffing

6-7 Pound turkey breast                ½ cup sherry

1 Tablespoon butter                        ½ loaf French bread, cubed

1 Tablespoon olive oil                      ½ cup chicken broth

½ onion, chopped                              ¼ cup parsley, chopped

1 sweet potato, cubed                       ½ teaspoon sage

½ cup celery, chopped                       4 Tablespoons butter

8 ounces sliced mushrooms             ¼ cup apple jelly

Melt 1 T. butter and oil in skillet.  Add onion, potato and celery – cook 5 min.

Add mushrooms and cook 5 min.

Add sherry and cook until liquid is evaporated.

Transfer to bowl with  bread, broth, parsley and sage.  Toss.

Shape dressing into football shape in a 9x13 pan.

Drape turkey over dressing.

Combine apple jelly and remaining 4 T. butter in saucepan.

Whisk over low heat until melted.

Baste turkey with apple jelly.

Grill for 3 1/2 hours or until internal temperature reaches 165.

Tent with foil and let rest 20 minutes.

Slice and serve.