

**Cajun Spiced Roast Turkey Breast with Mildly Spiced 'White' Gravy**

Turkey is one of my all time favorite things to eat. I love how it smells while its cooking, I love the taste and I LOVE its versatility when it comes to leftovers! This recipe was inspired by a recent trip to Savannah, GA, and my desire to re-experience its magnificent cuisine!

Ingredients:

6 lbs. whole turkey breast

½ onion, chopped

2-4 Tbsp Cajun Seasoning (recipe for my homemade Cajun Seasoning can be found under the 'Everything Else' section of my recipes)

1 c. water

Preheat oven to 325 degrees Fahrenheit. Lightly grease roasting pan. Add onion and water. Place a rack in roasting pan. Generously rub Cajun Seasoning all over turkey breast. Place on rack and cover with aluminum foil. Roast for 1 and ¾ - 2 hours, until cooked. Let sit for 10 minutes before slicing.

For 'White' Gravy:

¼ c. pan drippings from Cajun Spiced Roast Turkey Breast

¼ c. flour

½ tsp Cajun Seasoning

1 and ½ to 2 c. milk

In a small bowl, combine flour and seasoning. Bring pan drippings to gentle boil and whisk in flour mixture. Cook until flour mixture is bubbly and frothy looking. Gradually whisk in milk, a little at a time. Simmer until thickened. Season with salt and pepper to taste. Serve over Cajun Spiced Roast Turkey Breast.