**Wild Turkey Breast & Pecans**

¼ cup House-Autry Chicken Breader

¾ teaspoon curry powder

¼ teaspoon seasoned salt

4 uncooked wild turkey breasts slices (3 ounce each), ½ inch thick

2 tablespoons butter, divided

2 tablespoons olive oil, divided

¾ cup thinly sliced carrots

½ cup thinly sliced celery

1 cup pecan halves

¼ cup golden raisins (optional)

½ cup dry white wine

On a piece of waxed paper, combine House-Autry Chicken Breader, curry powder and seasoned salt. Dredge turkey breast slices in breader mixture to coat. In a 12-inch non-stick skillet, heat 1tablespoon butter and 1 tablespoon olive oil over medium heat. Add turkey slices. Cook for 3 to 5 minutes, or until meat is golden brown, turning over once. Transfer turkey slices to warm platter. Set aside.

In same skillet, heat remaining 1 tablespoon butter and 1 tablespoon olive oil over medium heat. Add carrot, celery, pecans and raisins. Cook for 5 to 8 minutes, or until vegetables are tender-crisp and pecans are toasted, stirring occasionally.

Arrange turkey over vegetable mixture. Pour wine around turkey slices. Cook an additional 5 to 8 minutes, or until vegetables are tender and liquid in pan thickens slightly. Serve with hot cooked brown and wild rice, if desired. Yield: 4 servings.