

### **Asheville Barbecue Snapping Turtle**

1 pound turtle meat  
1 bell pepper, chopped  
1 rib celery, chopped  
1/2 teaspoon black pepper  
1 teaspoon white vinegar  
1 1/2 cups Tennessee Gourmet™  
Sneaky Hot Apple & Spice Sauce

Soak turtle meat in salted water at least 1 hour or overnight, refrigerated. In a medium stockpot, combine bell pepper, celery, black pepper, and vinegar. Add turtle meat and cover with water. Bring to boil, reduce heat and simmer until turtle is tender, about 1 1/2 to 2 hours. Remove turtle from stockpot and place in casserole dish.

Preheat oven to 375° F. Pour Tennessee Gourmet™ sauce over turtle and bake until sauce is bubbling. Reduce heat to 200° F and continue cooking 30 to 45 minutes.