

# Turkey



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# Roast Turkey

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Christmas dinner 2010!



## Procedure

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- 1 Prepare and roast turkey according to package directions.
- 2 Make the gravy while the turkey is resting.
- 3 Slice and serve.



# Roasted Turkey Thighs and Gravy

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Christmas dinner 2011!

Servings: 4

## Ingredients

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- 2 turkey thighs, about 2-1/2 pounds total
- 2 Tbs butter or olive oil
- Salt and pepper to taste
- 1 tsp dried sage leaves
- 1 tsp dried rosemary leaves
- 1 tsp dried thyme leaves
- 1/2 cup chicken or turkey, stock (and more if needed)
- 2 Tbs all purpose flour
- 2 Tbs fat from drippings
- 1 Tbs heavy cream
- fresh ground black pepper, to taste



## Procedure

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- 1 Preheat oven to 350° F.
- 2 Pat the thighs dry with paper towels.
- 3 Rub the butter or oil all over each thigh.
- 4 Season all over with the salt, pepper, sage, rosemary and thyme.
- 5 Place in a small, shallow roasting pan or oven-proof skillet, preferably on a baking rack.
- 6 Roast, basting occasionally with the pan juices, until an internal temperature of 170° to 175° F, about 1-1/2 hours.



- 7 Remove from pan, cover loosely with foil, and let rest about 15 minutes before serving.
- 8 Make the gravy while the turkey is resting.
- 9 Strain drippings into a sauce pan; spoon off most of the fat. Reserve 2 Tbs of the fat.
- 10 Add 1/2 cup stock to drippings and bring to a boil.
- 11 In a separate pan, add 2 Tbs flour to 2 T. fat, and make a roux, whisking constantly until begins to thicken.
- 12 Add roux to the drippings mix and simmer until gravy begins to thicken.
- 13 Stir cream into gravy and reduce heat to low.
- 14 Season with pepper to taste.
- 15 Stir occasionally until ready to serve, adding more stock if gravy gets too thick.

# Turkey Enchiladas Verde

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Servings: 3

## Ingredients

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1/4 cup onion, chopped  
2 tsp vegetable oil  
8 oz turkey, shredded  
1 1/4 cup green chile enchilada sauce  
3 Tbs sour cream  
1/4 cup Monterey jack cheese, shredded  
1/4 cup cheddar cheese, shredded  
6 corn tortillas

## Procedure

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- 1 Preheat oven to 350 degrees.
- 2 Cook the onions in the oil in a small skillet, just to soften. Do not brown. Remove the onions and wipe the skillet clean.
- 3 Combine turkey, 4 Tbs of the enchilada sauce, the onions, and sour cream in a bowl, stirring well.
- 4 Combine the two cheeses in a small bowl.
- 5 Warm the enchilada sauce in the skillet.
- 6 Spread a small amount of the sauce on the bottom of a baking dish.
- 7 Warm the tortillas by dipping them in the sauce in the skillet, one at a time, to make them pliable.
- 8 Spoon an equal amount of the turkey mixture and 1 Tbs of the cheese mix onto each tortilla, roll up and place seam side down in the baking dish.
- 9 Pour the remaining sauce over the tortillas and top with the rest of the cheese mix.
- 10 Bake for 18 minutes or until thoroughly heated.

# Turkey Shepherd's Pie

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A good way to use up holiday leftovers.

Yield: 4 to 6 servings

## Ingredients

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1 Tbs unsalted butter  
4 tsp olive oil  
1 cup chopped yellow onions or shallots  
1 cup carrots, peeled and chopped  
1 cup celery, chopped  
1/4 tsp creole seasoning  
1/4 tsp salt, plus  
1/8 tsp salt  
1/2 tsp fresh ground black pepper  
1 tsp minced garlic  
4 oz mushrooms, stemmed and sliced  
1/2 tsp fresh thyme leaves, chopped  
1 bay leaf  
1 Tbs all-purpose flour  
2 tsp tomato paste  
2 -2 1/2 cups roasted turkey (white and/or dark meat), chopped or shredded  
1 1/4 cups chicken stock or 1 1/4 cups canned chicken broth  
1/2 cup green peas  
4 cups leftover mashed potatoes  
3/4 cup cheddar cheese, shredded  
fresh parsley leaves, chopped, for garnish

## Procedure

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- 1 Preheat the oven to 400 degrees F. Lightly grease a 9-inch square or 2-quart baking dish with the butter and set aside.
- 2 In a large sauté pan or skillet, heat the oil over medium-high heat. Add the onions, celery, carrots, seasoning, salt, and pepper and cook, stirring, until the onions are soft, about 3 minutes.
- 3 Add the garlic and cook, stirring, for 20 seconds. Add the mushrooms, thyme, and bay leaf and cook, stirring, until the mushrooms are soft, 3 to 4 minutes.
- 4 Add the flour and cook, stirring, until thick, about 1 minute. Stir in the tomato paste and cook, stirring, for 1 minute.
- 5 Add the meat and stir well to combine.
- 6 Gradually add the stock and then the peas, and bring to a boil.
- 7 Reduce the heat to medium-low and simmer until the mixture is thickened, 6 to 8 minutes.
- 8 Remove from the heat and discard the bay leaf. Carefully transfer to the prepared dish and spoon the potatoes over the meat mixture, spreading to the edges.
- 9 Sprinkle with the cheese and bake until the cheese is bubbly and the potatoes are crisp around the edges, 22 to 25 minutes.
- 10 Let sit for 10 minutes before serving. Garnish with chopped parsley and serve.

## Source

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Source: adapted from an Emeril recipe on food.com