

THE CULINARY INSTITUTE OF AMERICA



Turkey Recipe Booklet

**The Culinary Institute of America
Napa Valley, California**

Recipes developed by The Culinary Institute of America as an industry service to the National Turkey Federation.

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YELLOW CURRY SAUCE

Yield: 4 Cups

Ingredients	Amounts
Vegetable oil	1 Tbsp.
Shallot, minced	1 ea.
Garlic clove, minced	1 ea.
Yellow Curry Paste	1 Tbsp.
Unsweetened coconut milk	1 cup
Turkey stock	4 cups
Fish sauce	2 Tbsp.
Sugar	2 Tbsp.
Turmeric	a pinch
Turkey thigh, cut into bite-sized cubes	2 cups

Method

1. Heat the oil in a small saucepan over moderate heat. Add the shallot, garlic, and curry paste and allow to sizzle for 15 to 20 seconds. Stir in about 3 tablespoons of the coconut milk. Allow to bubble for 1 minute, and add the remaining coconut milk, turkey stock, fish sauce, sugar, and turmeric. Stir again and allow to simmer for an additional 5 minutes. Set aside.
2. Add the cubes of turkey meat to the remaining 3 cups of stock. Bring to a simmer and cook until the turkey is done.
3. Strain the cooked turkey pieces from the stock, and add the turkey to the curry sauce. Bring to a gentle simmer.
4. Garnish with basil and cilantro and serve with a bowl of sticky rice.

Note: If the sauce is too thick, add a little water. If too thin, add a little cornstarch and water. To prepare this thickener, mix 2 tablespoons cornstarch to $\frac{1}{3}$ cup water. Drizzle just enough thickener into sauce, stirring constantly, until it thickens slightly after returning to a boil.

TURKEY CHAR SIU BAO

Yield: 20 Portions

Ingredients	Amounts
<i>Char Siu</i>	
Boneless turkey leg meat and tenderloins, cut into strips 3x1" thick	2 lb.
Sugar	2 Tbsp.
Soy sauce	¼ cup
Hoisin sauce	2 Tbsp.
Bean sauce	1 Tbsp.
Dry sherry	1 Tbsp.
Fresh ginger, finely grated	1 tsp.
<i>Glaze</i>	
Honey	4 Tbsp.
Soy sauce	1 Tbsp.
Sesame oil	1 Tbsp.
<i>Drizzling sauce</i>	
Oyster sauce	1 Tbsp.
Hoisin sauce	1 Tbsp.
Dark soy sauce	1 Tbsp.
Sugar	2 Tbsp.
Water	¾ Cup
Steamed bao	20 each
<i>For service:</i>	
Lettuce	20 leaves
Pickled daikon and carrot (juliened pieces pickled in white vinegar, salt and sugar)	to garnish
Cilantro	to garnish

Method

1. *For the Char Siu:* Combine the sugar, soy sauce, hoisin sauce, bean sauce, sherry and grated ginger together in a mixing bowl. Add the turkey strips, toss, cover and refrigerate for 6 to 24 hours, turning at least once.
2. Preheat the oven to 500°F. Place the turkey strips on a rack placed on a sheet pan with one cup of cold water in it. Cook for about 20 minutes.
3. Meanwhile, combine the glaze ingredients in a small bowl.
4. Turn the turkey pieces after 15 minutes, and cook for 5 more minutes. Brush with glaze, cook 5 more minutes, the turn over and brush other side with the glaze. Be careful to avoid

burning once the glaze is applied to the meat. Meat should be a deep brown and cooked to an internal temperature of 165°F when done.

5. Remove the meat and brush with the remaining glaze. Slice into ¼ inch thick pieces.
6. *For the Drizzling Sauce:* Combine oyster sauce, hoisin, dark soy, sugar, and water in a bowl.
7. *To Serve:* Drizzle sauce on inside each bao, and place a piece of lettuce, and pieces of char siu turkey. Drizzle the turkey with additional sauce and top with pickled vegetables and minced cilantro.

MIGAS WITH TURKEY CHORIZO

Yield: 4 servings

INGREDIENTS	AMOUNTS
Turkey chorizo	8 oz.
Olive oil	1 oz.
Yellow onions, sautéed	4 oz.
Green and red peppers, sautéed	4 oz.
Butter, raw	2 oz.
Eggs, beaten	8 ea.
Salt and pepper	to taste
Shredded jack and cheddar cheeses	4 oz.
Crisp corn tortillas	3 oz.
Queso fresco	4 oz.
Fire roasted salsa	8 oz.
Cilantro, chopped	to garnish

METHOD

1. Sautee the turkey chorizo, breaking it apart into a crumble.
2. Heat oil in a pan, and sautee the onions and peppers until soft.
3. Add the butter and sautee until melted and lightly browned.
4. Add the eggs and continuously stir to scramble. Fold in the tortilla chips, jack and cheddar cheeses, and cooked chorizo.
5. Serve in a bowl topped with salsa, queso fresco and cilantro.

GRILLED BREAKFAST PIZZA WITH TURKEY SAUSAGE, SCRAMBLED EGGS, POTATOES AND ARUGULA

Yield: 10 Each, 4 Weight Ounce Pieces

Ingredients	Amounts
Pizza Dough	10 lb.
<i>Torn Potato Croutons</i>	
Yukon gold potatoes	2 lb.
Salt (for boiling water)	as needed
Canola oil, for frying	1 qt.
Salt (for seasoning)	to taste
Ground black pepper	to taste
Boursin	½ lb.
Turkey breakfast sausage, sliced	¾ cup
Eggs, beaten	15 ea.
Arugula	2 lb.
Sun dried tomatoes	1 ½ cup
Vinaigrette, your choice	¾ cup
Salt	to taste
Pepper	to taste
Parmesan cheese, grated	½ cup

Method

1. Prepare your favorite pizza dough recipe, roll out and grill pizza dough.
2. *For the Torn Potato Croutons:* Cook the potatoes in boiling salted water until tender and drain. Tap each potato with a mallet or the bottom of a small sauce pot until the potato cracks. Tear each potato into ½ to ¾ inch chunks with a craggy irregular shape. Set these aside to cool and steam dry. Your goal is to create tender pieces of potato with extra surface area.
3. Heat the oil in a medium pot to a temperature of 375°F and fry the potato pieces in batches until deep golden brown and crispy, about 3 minutes. Drain the potatoes on an absorbent towel and season with salt and pepper. Set aside.
4. Spread the grilled pizzas lightly with Boursin. Put the pizza in the oven to melt the cheese.
5. In the meanwhile, sautee the sliced turkey sausage until browned and crispy. Add the beaten eggs and scramble.
6. In a large bowl, mix the arugula, sun dried tomatoes, torn potato croutons, olive oil and vinegar, salt and pepper.
7. Top the pizza with the scrambled egg and turkey sausage mixture. Top this with the arugula salad and a dusting of grated parmesan cheese.

Note: There are many different types of turkey you might consider adding to this recipe including: confit, breakfast sausage, smoked turkey and chorizo.

TURKEY BANH MI

Yield: 6 Portions

Ingredients	Amounts
Vegetable oil	1 Tbsp.
Shallot	¼ cup
Garlic clove, minced	1 ea.
Five spice powder	1 tsp.
Turkey, ground dark meat	12 wt. oz.
Salt	⅛ tsp.
Shallot, thinly sliced	1 cup
Vegetable oil	2 Tbsp.
Soy sauce	3 Tbsp.
Sugar	1½ tsp.
French baguettes, 8 oz. each	3 ea.
Liver pate	2 Tbsp.
Sriracha mayonnaise	2 Tbsp.
Salad greens	3 cups
Turkey tenderloin, cooked, thinly sliced	8 oz.
Cucumbers, thinly sliced	2 cups
Pickled daikon and carrot (julienned pieces pickled in white vinegar, salt and sugar)	to garnish
Thai basil, rinsed and cut into 1- inch pieces	½ cup

Method

1. In a frying pan over medium-high heat, heat oil and add shallots, garlic, and 5-spice powder.
2. Add the ground turkey and stir often, breaking it apart with a spoon, until the meat is crumbly and no longer pink, about 15 minutes. Add salt to taste. Add soy sauce and sugar to the ground turkey. Stir well and cook it for two minutes.
3. *For the Fried Shallots:* In another frying pan, stir-fry one cup of the shallots and 2 tablespoons of the vegetable oil until they are crisp and golden, 6 to 10 minutes. Remove them from the pan and rest them on absorbent paper.
4. Cut the baguettes in half crosswise, then split them lengthwise almost all of the way through the loaf, leaving halves attached at one side. Scrape out some of the bread on each side of the bun to allow more room for filling.
5. Spread the bread with liver pate and sriracha mayonnaise, and top with the lettuce, ground turkey mixture, slices of the turkey tenderloin, cucumbers, pickled carrots and daikon, basil leaves, and fried shallots. Top with an additional drizzle of the sriracha mayonnaise.
6. Serve.

Source: Adapted from The National Pork Board

TURKEY BURGER WITH BLOODY MARY KETCHUP

Yield: 6 Burgers, 4.5-oz. Each

INGREDIENTS	AMOUNTS
Brioche bun	1 ea
Ground dark turkey meat	13 oz.
Ground dark turkey meat	14 oz.
Cream	2 oz.
Egg	1 ea.
Bread crumbs	1 ½ oz.
Salt and pepper	to taste
Shredded Lettuce	¼ cup
Tomatoes, ¼" slice	1 slice
Red Onions	4 slices
Pimiento Green Olives	2 per skewer

Yield: 1 ½ cups

<i>For the Bloody Mary Ketchup</i>	
Ketchup	1 cup
Celery, 1/8" dice	¼ cup
Horseradish, drain excess liquid	2 Tbsp.
Dijon Mustard	1 Tbsp.
Worcestershire Sauce	1 Tbsp.
Steak Sauce (Heinz 57)	1 Tbsp.
Franks Hot Sauce	5 drops
Ground Black Pepper	¼ tsp.

Method

1. Toast the brioche bun
2. To make the burger: In bowl, mix together the cream, egg and breadcrumbs and allow to sit for 5 minutes, until the breadcrumbs have softened.
3. In a large mixing bowl, blend the dark and light turkey meat, and season with salt and pepper. Add the breadcrumb mixture and blend.
4. Form the ground meat into a patty. Heat oil in a non-stick pan, and cook patty on both sides until golden brown and done through. The internal temperature should be 165°F.
5. *For the Bloody Mary Ketchup:* Combine all the Bloody Mary Ketchup ingredients in a stainless steel bowl. Blend well with a rubber spatula.
6. On bottom of the toasted bun, spread 1 ½ tablespoons of Bloody Mary Ketchup, add the burger, lettuce, 1 tomato slice, onion and the top of the bun. Stick with a toothpick of skewered olives.

SAN ANTONIO RED TURKEY CHILI WITH BLACK BEANS

Yield: 8 to 10 Portions

Ingredients	Amounts
Ancho chili pepper, stem and seeds removed	4 ea.
Turkey stock, hot	¾ cup
Canola oil	4 fl. oz.
Garlic cloves, minced	6 ea.
Onions, diced ¼"	12 oz.
Poblano peppers, seeded, deveined, ¼" dice	4 ea.
Red pepper, seeded, deveined, ¼" dice	1 ea.
Jalapeño pepper, seeded, deveined, ¼" dice	2 ea.
Chorizo sausage, removed from casing	1 lb.
Turkey, raw, diced ½" (thigh) (or turkey pot roast)	3 ⅓ lb.
Bay leaves	2 ea.
Oregano	2 tsp.
Cumin seeds, toasted	1 Tbsp.
Crushed red chile pepper	1 tsp.
Cinnamon sticks	1 ea.
Dark chile powder (pasilla powder)	2 Tbsp.
Ground black pepper	2 tsp.
Dark beer	12 fl. oz.
Fresh tomatoes, diced	2 ½ cups
Tomato paste	2 Tbsp.
Turkey or chicken stock	2 Tbsp.
Masa harina mixed with 2 Tbsp. water	2 Tbsp.
Black beans, cooked	4 cups
Salt	to taste
 <i>Garnish</i>	
Shredded cheese	as needed
Diced green onions	as needed
Fresh corn chips	as needed

Method

1. In a stainless steel bowl, cover the ancho chili peppers with the hot turkey stock and allow softening for 15 minutes. Purée in a food processor for 30 to 45 seconds.
2. In a heavy-duty pan, heat oil over a medium-high heat.

3. When oil is hot, add the onions and cook for 2 minutes. Add the garlic and sauté for 15 seconds.
4. Add the poblano, red pepper and jalapeño peppers and sauté for 2 minutes.
5. Add chorizo and blend into vegetables for about 1 minute.
6. Add diced raw turkey and blend into mixture. Add tomato paste.
7. Add bay leaves, oregano, cumin, crushed chili pepper, cinnamon stick, pasilla powder and black pepper, blend in, and allow cooking for 1 minute.
8. Add diced tomatoes and dark beer, and bring to a boil.
9. Add stock and masa harina and bring to boil, then allow to simmer for 45 to 60 minutes. (Turkey will be tender. Add more stock if needed.)
10. When turkey is tender, add the cooked black beans and adjust seasoning with salt.
11. Serve with shredded cheese, diced green onions and fresh corn chips in a bowl.

Note: You can also serve this chili on top of a turkey frank, topped with cheese and green onions. Alternatively, ladle the chili onto a bowl of Fritos and top with cheese and green onions.

THAI TURKEY SOUP WITH COCONUT MILK AND GALANGAL

Yield: 4 Portions

Ingredients	Amounts
Vegetable oil	1 Tbsp.
Shallot, thinly sliced	1 ea.
Garlic, minced	½ tsp.
Lemongrass, minced	1 Tbsp.
Red chile flakes, dried	1 tsp.
Chile paste, ground	1 tsp.
Galangal, 1-inch piece, Cut slices size of quarter	1 ea.
Chicken stock	3 cups
Fish sauce	2 Tbsp.
Sugar	1 tsp.
Coconut milk, unsweetened	2 cup
Turkey breasts or thighs, boneless, skinless, ½- inch dice	⅓ lb.
Mushrooms, straw or white, sliced	1 cup
Tomato, red, ripe, wedges	1 cup
Lime juice	½ Tbsp.
Kaffir lime leaves	2 ea.
Cilantro sprigs	6 ea.

Method

1. Heat the oil in a saucepan over medium heat until moderately hot. Add the shallot, garlic, lemongrass, chile flakes, galangal and chile paste and brown slightly, about 30 seconds. Working quickly and without burning the spices, add the coconut milk, stock, fish sauce, and sugar. Bring to a boil and add the turkey, mushrooms, and tomato. As soon as it comes to a second boil, turn off the heat and add the lime juice and torn lime leaves and serve immediately. Garnish with the cilantro.

TANDOORI TURKEY

Yields: 6 to 8 Portions

Ingredients	Amounts
Turkey, leg and breast meat, deboned	4 lb.
Salt	as needed
Lemon juice	2 Tbsp.
Garam masala	1 Tbsp.
Korean chile powder	2 tsp. (or to taste)
Turmeric	1 tsp.
Cumin	1 Tbsp.
Coriander	2 tsp.
Ground ginger	½ Tbsp.
Garlic, finely chopped	2 tsp.
 Plain yogurt, drained through cheesecloth	 3 cups
 <i>Garnish</i>	
Lettuce leaves	½ head
Vegetable oil	2 Tbsp.
Tomatoes, diced	3 ea.
Onions, diced	2 ea.
Salt	as needed
Ground black pepper	as needed
Cilantro, coarsely cut	½ cup
Lemon, cut into wedges	1 ea.

Method

1. Cut the turkey into 10 pieces of about 3 ounces. each. Rinse and pat dry. Make crossed hatch slits into the flesh of each piece so that it better absorbs the marinade. Season with salt.
2. In a large bowl, mix together the yogurt, spices, ginger, garlic and lemon juice. Add the turkey and mix to coat the meat with the marinade.
3. Allow turkey to marinate for at least two hours or up to one day.
4. Preheat the oven to 450°F. Place the turkey on a wire rack and bake until cooked through, about 25 to 35 minutes, or until the pieces have reached an internal temperature of 170°.
5. While the turkey cooks, prepare the garnish. Arrange the lettuce leaves on a platter and set aside.
6. Heat the oil in a wok or large skillet over medium-high heat. Add the onions and stir-fry until lightly browned. Add the tomatoes and continue to stir fry for another minute. Season with salt and pepper and add the chopped cilantro.
7. Place the hot onion-tomato mix on the lettuce leaves and top with the roasted turkey.
8. Serve accompanied with lemon wedges on the side.

CLASSIC THAI NOODLES WITH TURKEY

Yield: 4 To 6 as a Side Dish, or 2 as a One-Dish Meal

Ingredients	Amounts
Rice-stick noodles, dried	8 oz.
Shrimp, medium	¼ lb.
Turkey breast	¼ lb.
<i>Sauce mixture</i>	
Fish sauce, Thai preferred	4 Tbsp.
Distilled white vinegar	6 Tbsp.
Sugar	6 Tbsp.
Catsup	1 Tbsp.
Vegetable oil	3 Tbsp.
Garlic cloves	8 ea.
Dried shrimp, small	2 Tbsp.
Tofu, diced	¼ cup
Radish, shredded, salted	2 Tbsp.
Eggs (optional)	2 ea.
Green onions	4 ea.
Bean sprouts	1 ½ cup
Peanuts, roasted, unsalted	⅓ cup
<i>Condiments</i>	
Bean sprouts	2 cup
Peanuts, roasted, unsalted	⅓ cup
Lime wedges	as needed

Method

1. Soak the rice noodles in a large bowl of warm water until they are soft, about 15 minutes.
2. Meanwhile, rinse and peel the fresh shrimp, but leave the tails on. Slice them partway through along the back to butterfly and devein.
3. Slice the turkey into bite-size strips.
4. In a small mixing bowl, combine sauce mixture- the sugar, vinegar, fish sauce, and catsup. Stir the mixture until the sugar is dissolved. Set aside.
5. Drain the noodles and set them aside in a colander.
6. Place all of the stir-fry ingredients within easy reach of the cooking area. Arrange the condiments on a serving platter, or put them into individual serving bowls, and set them on the table so they will be ready when the noodles are hot out of the wok.
7. Set a wok over medium-high heat. When it is hot, add the oil. Rotate the wok a bit so the oil coats the sides. When the oil is hot, add the garlic and stir-fry for a few seconds before adding the dried shrimp, turkey, and fresh shrimp. Stir-fry until the shrimp and the turkey lose their raw color, about 1 minute.

8. Stir in the sauce mixture and bring it to a boil. Add the noodles and gently toss them in the sauce. Stir-fry until the noodles absorb the sauce, about 2 minutes.
9. Mix in the tofu, salted radish and green onion.
10. Beat the eggs in a bowl, and add to the wok. Stir-fry to scramble.
11. Stir in the bean sprouts and peanuts until well mixed.
12. Transfer to a serving platter and serve immediately with condiments.

KOREAN TURKEY DUMPLINGS WITH GOCHUJANG DIPPING SAUCE

Yield: 12 Servings

Ingredients	Amounts
Turkey, cooked, pulled or chopped	2 cups
Napa cabbage, chopped	1 cup
Water chestnuts, chopped	½ cup
Carrots, shredded	1/3 cup
Green onion, sliced	¼ cup
Cilantro, fresh, minced	¼ cup
Soy sauce	3 Tbsp.
Sugar	1 Tbsp.
Dry sherry or rice wine	3 Tbsp.
Sesame oil	1 Tbsp.
Garlic, fresh, minced	1 Tbsp.
Ginger, fresh, minced	1 Tbsp.
Peanuts, chopped	¼ cup
Gochujang (Korean chili paste)	1 Tbsp.
Cornstarch (and more for flouring the wontons)	2 Tbsp.
Water	2 Tbsp.
Wonton skins, round	36 ea.
<i>Dipping Sauce</i>	
Soy Sauce	1/3 cup
Rice wine vinegar	1/3 cup
Gochujang	1 Tbsp.
Sesame oil	1 Tbsp.
Garlic, minced	2 cloves
Sugar	1 Tbsp.
Ginger, finely grated	1 Tbsp.
Scallion, finely minced	1 Tbsp.
<i>Frying the Dumplings</i>	
Oil (such as peanut, vegetable, or canola)	1 Tbsp.
Water	½ cup

Method

1. In a large bowl, gently combine turkey, napa cabbage, water chestnuts, carrot, green onion, and cilantro. Add the soy sauce, sugar, sherry, sesame oil, garlic, ginger, optional peanuts and gochujang, and mix well.

2. In a small bowl, mix together the corn starch and water. Set aside.
3. Lay out the wontons wrappers, and using a pastry brush, brush the slurry mixture around the perimeter of each wrapper.
4. Place 1 tablespoon of filling in the center of each wonton. Fold in half to form a half moon shape, and pinch the edges closed. Repeat with remaining skins and filling.
5. If making in advance, place finished dumplings on a sheet pan lined with parchment paper sprinkled with a little more cornstarch to prevent sticking.
6. Heat 1 tablespoon oil in a non-stick sauté pan. Add the dumplings and cook until lightly browned on one side, about 2 minutes.
7. Add ½ cup water. Cover quickly and steam 4-5 minutes or until skins are slightly translucent.
8. *For the Dipping Sauce:* stir together all ingredients, adding more gochujang to achieve desired spice level. Serve with the hot dumplings.

MOROCCAN TURKEY PITA SANDWICHES

Ingredients	Amounts
Ras al Hanout (Moroccan spice mix)	1 Tbsp.
Harissa paste	1 Tbsp.
Olive oil	2 Tbsp.
Salt	2 tsp.
Turkey breast tenderloin	12 oz.
Persian cucumbers or one long English cucumber	2 ea.
Cherry tomatoes, cut in half	1 cup
Jalapeño chili pepper, finely sliced	1 ea.
Feta cheese, crumbled	½ cup
Kalamata olives, pitted	½ cup
Olive oil	2 Tbsp.
Salt	as needed
Black pepper	as needed
Mint leaves	½ bu.
Cilantro leaves	½ bu.
Dill sprigs	¼ bu.
Greek yogurt	1 cup
Honey	2 Tbsp.
Tahini	¼ cup
Lemon, juice of	1 Tbsp.
Salt	to taste
Black or Aleppo pepper	to taste
Pitas, warmed	4 ea.
Baby red leaf lettuce	2 cups

Method

1. Rub seasoning on all surfaces of the turkey. Allow to marinate for 1 hour or up to overnight.
2. Prepare grill or grill pan for direct grilling. Grill turkey tenderloin over medium heat for 15 to 20 minutes or until turkey reaches an internal temperature of 165°F. Allow turkey to rest for 5 minutes before slicing thinly on the diagonal.
3. Mix together the sliced cucumber, ½ cherry tomatoes, sliced jalapeño and olive oil, stir to coat. Season to taste with salt and pepper. Add olives, feta, mint, cilantro, dill, and gently stir together. Set aside.

4. Mix the yogurt, tahini, honey, and lemon juice, season to taste with salt and pepper. Keep cold.
5. Cut open the warm pita, and spread the yogurt tahini sauce inside. Add the lettuce, sliced turkey and a spoonful of the cucumber and feta salad. Serve immediately.

RAS AL HANOUT

Yield: 12 Servings

Ingredients	Amounts
Nutmeg	4 ea.
Rosebuds	10 ea.
Mace blades	12 ea.
Aniseed	1 tsp.
Turmeric	8 ea. or 1 Tbsp.
Orrisroot	2 ea.
Dried red chilies	2 ea.
Lavender	½ tsp.
White peppercorns	1 Tbsp.
Galingale	1 tsp.
Ginger root or ground ginger	2 Tbsp.
Cloves	6 ea.
Allspice berries	24 ea.
Green cardamom pods	20 ea.
Black cardamom pods	4 ea.

Method

1. Rub seasoning on all surfaces of the turkey. Allow to marinade for 1 hour or up to overnight.

SMOKY CHIPOTLE TURKEY TOSTADAS

Ingredients	Amounts
<i>Turkey</i>	
Turkey thighs, skin on, deboned	16 oz.
Chipotle, from the can, with sauce	2 Tbsp.
Olive oil	2 Tbsp.
Salt	as needed
<i>Pickled onion</i>	
Red onion, very thinly sliced	½ ea.
White wine vinegar	¼ cup
Sugar	1 Tbsp.
<i>Roasted Salsa (optional: use store-bought hot sauce if preferred)</i>	
Vegetable oil	4 Tbsp.
Garlic, cloves	2 ea.
Arbol chilies, whole	3 ea.
Tomato, diced	1 can (15 oz.)
Salt	as needed
<i>Chopped Salsa</i>	
Cherry tomatoes, halved (or 1 chopped ripe tomato if preferred)	1 cup
Onion, chopped	2 Tbsp.
Jalapeño, chopped	½ ea.
Cilantro, chopped	1 Tbsp.
Lime, juice of	½ ea.
Salt	as needed
Tostados (or 6" corn tortillas if making from scratch)	4 ea.
<i>Garnishes</i>	
Refried beans, canned	½ cup
Queso fresco cheese, crumbled	½ cup
Lettuce, shredded	½ cup
Mexican crema or sour cream	½ cup
Avocado, perfectly ripe	1 ea.

Method

1. Rub the turkey thighs with the chipotle, olive oil and salt. Roast in a 375°F oven until the skin is crispy and the turkey registers at 165° F. Let rest before cutting into thin slices.
2. *Make the Pickled Onions:* Toss the thinly sliced red onion with vinegar and sugar. Let sit 10 minutes.

3. *Make the Roasted Salsa:* Heat the oil in a small saucepan. Add the garlic and chilies, removing when they are very black. In a blender, add the can of diced tomato, the blackened chilies and garlic, and puree until smooth. Season with salt to taste. Alternatively, use store-bought hot sauce or taco sauce.
4. *Make the Chopped Salsa:* Combine all of the chopped salsa ingredients into a mixing bowl and allow to rest for 5 minutes.
5. Spread each tostada with two tablespoons refried beans, 3 ounces of the sliced turkey, sliced avocado, a handful of shredded lettuce, some of the chopped salsa, some of the roasted salsa (or hot sauce), the crema, the crumbled cheese and pickled onions.

Note: If making tostadas, arrange tortillas on large cookie sheet. Bake in a pre-heated 375°F oven 5 to 7 minutes or until tortillas are crispy and lightly browned.