



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Braised Turkey Parts

Time: About 3 hours
Servings: 10 (a half recipe can quite easily serve 6)
Wine Pairing: Kitchak Cellars Scherzo 2006 Rosé of Cabernet
Serve: As a great (and better) alternative to a whole turkey

Inspiration:

This past Thanksgiving, we visited some friends in the south of France. Unable to find a whole turkey, (France does not celebrate Thanksgiving of course) we had to settle for thigh/legs and breasts. Our hosts (thanks Lynne and David), had seen the following recipe in the New York Times, so we decided to try it, along with our Scherzo. It turned out to be the best Turkey dinner that I can ever remember (sorry Mom). This is a “must try” recipe.

Ingredients:

4 turkey thigh/legs
1 turkey breast boned into two halves
2 tablespoons olive oil
1 pound Italian sausage, cut into small pieces
¼ pound pancetta or bacon, diced into ½ inch squares
Salt and black pepper
1 ounce (about) dried porcini or other mushrooms
½ pound carrots, peeled and diced
½ pound celery, trimmed and diced
1 large onion sliced
Several sage leaves
Sprigs of Rosemary
Sprigs of Thyme
½ pound shitake mushrooms, sliced
Chicken stock as needed
Chopped fresh Italian parsley leaves for garnish

Directions:

1. In a large skillet over medium heat, heat the olive oil. Add sausage, pancetta and as many thighs as will fit comfortably, skin side down; sprinkle thighs with salt and pepper. Brown all well, removing pancetta first (it will brown first), then sausage; set aside. Turn thighs when they are well browned and cook a minute or so on skinless side. Remove them, too, and repeat with remaining thighs if necessary. Add breast to pan and brown it well, skin side down, then flip and cook for just a minute or so and remove. Set pan aside.
2. Preheat oven to 300 degrees. Soak porcinis in hot water to cover. In pan to be used for turkey, cook carrots, celery, onions, sage and shitakes in leftover fat. When all vegetables are tender and beginning to brown, add drained porcini, reserving liquid. Return pancetta and sausage to pan. Cook another minute and turn off heat.
3. In a large roasting pan, put thighs in corners, browned side up; there should be room for breasts all in one layer. Fill space between thighs with vegetables; leave breasts out for now. Add mushroom soaking liquid, leaving any sand and grit behind. Add stock or water as needed to come about halfway up sides of thighs.
4. Put in oven and roast, uncovered, for 2 hours, checking occasionally to make sure chicken stock liquid level remains sufficiently high and stirring vegetables if they threaten to brown too much. When thigh meat is tender, lay breasts on vegetables and cook until they are done, about a half hour longer.
5. To serve, put vegetables on a platter; slice breasts and lay them on top; shred thigh meat and pile that on the res

