

THINK TURKEY™



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for all your holiday entertaining ideas



“Make It Faster” Festive Carved Turkey

SERVES: 8-10 PREP TIME: 15 MINS COOK TIME: 2 HRS

INGREDIENTS:

1 cup roughly chopped carrots
1 cup roughly chopped celery
1 cup roughly chopped onion
2 tbsp olive oil
6 cloves garlic, peeled
1 14-16 lb turkey, broken down into parts OR
2 large legs, 2 large thighs and 2 large bone-in breasts
6 tablespoons butter, melted
1 cup turkey broth
½ cup white wine
1 tbsp each of paprika, thyme, sage, oregano and garlic powder
Salt and pepper to season
Fresh rosemary, thyme and sage (optional)

DIRECTIONS:

1. Set your oven to 425°F.
2. Place your carrots, celery, onions and garlic in a large roasting pan.
3. Dress with olive oil and season with a light sprinkle of salt and pepper.
4. Pat the turkey parts dry with a paper towel. Season with salt and pepper.
5. Combine dry spices to make a rub. Sprinkle generously on both sides of the turkey parts.
6. Spread your turkey parts around the pan skin side up. Make sure to leave room between the pieces to allow heat to circulate. If using any fresh herbs, tuck in around the parts.
7. Add the broth and white wine.
8. Roast the turkey for 30 minutes at 425°F. Lower the heat to 350°F and cook for an additional 1-1½ hours until an instant thermometer inserted into the thickest part of the breast reads 170°F in the breast and 180°F in the thigh.



Quick and easy, but looks impressive

Turkey Falafel Bites

SERVES: 36 PREP TIME: 20 MINS COOK TIME: 10 MINS

INGREDIENTS:

350 gr. ground turkey
1 tsp olive oil
½ cup diced onion
½ tsp smoked paprika
½ tsp garlic powder
Salt and pepper to taste
1 package (285 gr) falafel mix
½ cup store bought tzatziki
1/3 cup pomegranate seeds
1/3 cup unsalted pistachios
1 tbsp honey
36 appetizer skewers

DIRECTIONS:

1. Heat olive oil in a medium size frying pan over medium heat.
2. Add onions and sauté for 2-4 minutes until softened and just beginning to brown.
3. Add ground turkey, paprika, garlic powder and salt and pepper to taste.
4. Cook an additional 7-10 minutes, until turkey is cooked through and no longer pink. Mix to break up any larger chunks. Set aside to cool.
5. Prepare falafel mix according to package directions.
6. Add turkey mixture and combine.
7. Form mixture into 1-inch balls.
8. Shallow fry or sauté in a non-stick frying pan.
9. Cook falafel balls until browned, 2 minutes per side.
10. Remove and let drain on paper towels until cooled.
11. To assemble, spread tzatziki across a large appetizer platter.
12. Dot with turkey falafel bites.
13. Top each bite with an appetizer skewer.
14. Sprinkle with pomegranate seeds, pistachio nuts and cilantro.
15. Drizzle with honey.
16. Serve!

Make these ahead of time and assemble in minutes

Traditional Roast Turkey with Apricot and Pecan Stuffing

SERVES: 8-12 PREP TIME: 30 MINS COOK TIME: 4.5 HRS

INGREDIENTS:

For turkey:

1 whole turkey, 12-14 lbs.
4 tbsp olive oil
1 cup white wine
1 cup turkey broth

For rub:

2 tbsp salt
1 ½ tbsp white pepper
1 tbsp garlic powder
2 tbsp ground Italian seasoning
1 tbsp ground sweet paprika

For stuffing:

3 cups crusty bread such as sourdough or Italian, cubed
1 tbsp olive oil
1 cup roughly chopped dried apricots
¾ chopped pecans
½ cup rolled oats
¾ cup turkey broth
1 medium onion, diced
3 stalks celery, diced
Salt and pepper to taste
1 tsp dried sage

DIRECTIONS:

Prepare Turkey:

1. Make sure the turkey is thawed and giblets and neck have been removed.
2. Preheat your oven to 350°F.
3. Pat the bird dry with paper towels.
4. Rub the turkey with olive oil, inside and out.
5. Combine all spices to make a rub. Sprinkle generously onto the bird, inside and out.
6. Stuff the turkey, loosely, with stuffing mixture.
7. Place the bird into your roasting pan. Add wine and broth.
8. Roast the turkey for 4-4 ½ hours, until the juices run clear and an instant thermometer reads 170°F in the breast, 180°F in the thigh and the stuffing reaches 165°F.
9. Remove the turkey from the oven and let it rest for at least 20 minutes before carving.

NOTE: Cooking times are for planning purposes only – always use a digital meat thermometer to determine doneness.

Prepare Stuffing:

1. Spread the bread cubes out on a baking tray and place in your oven overnight to dry out.
2. Place in a large bowl.
3. Heat olive oil in a frying pan over medium heat.
4. Add onions and celery and sauté until soft, about 5 minutes.
5. Sprinkle broth over bread to moisten.
6. Add onion and celery mixture.
7. Add oats, apricots and dried herbs.
8. Season with salt and pepper.
9. Mix well and proceed to stuff your bird.



A holiday centerpiece that feeds a crowd



8 Great Tips to Help You Entertain-at-Home Like A Pro

1. Plan on serving dishes that can be made in advance. Crowd-pleasing favourites like casseroles, pastas and stews featuring turkey can be made ahead of time and just re-heated gently to serve.
2. Help your guests avoid the dreaded 'crash' that follows a heavy meal and think about serving lighter fare. Turkey makes a great feature meal, feeding a crowd with big flavour, while being a leaner, lighter choice.
3. Consider building your party around a series of appetizers. There are many recipes that can be made ahead of time, like our Turkey Falafel Bites. Finger foods also mean using less dishes and cutlery, saving time when it comes to clean up.
4. Experiment with something other than a formal sit down. A buffet style meal encourages grazing throughout the night, mingling while guests eat and chat, and allows for a more social and relaxed feel. Choose foods that taste great at room temperature, like a stuffed turkey breast or turkey casserole.
5. Get your guests in on the action by hosting a potluck. You provide the crowd pleasing main dish, like a whole roasted turkey, and then have your guests bring a selection of appetizers, salads and desserts. Guests love to contribute and this will help take the heat off of you.
6. Turkey makes a fantastic substitute in any of your favourite party dishes. Think about ground turkey, turkey breast or turkey sausage in any of your go-to appetizers and mains.
7. Use your handy crock-pot to help you make a crowd-pleasing dish ahead of time. ab.Canadianturkey.ca is filled with crock-pot and make-ahead inspiration. A bonus you'll love with the crock pot? You can heat and serve all in the same container!
8. Save on the big meal by skipping the beef tenderloin or prime rib and opting for a less expensive cut of meat. A whole turkey will feed a large crowd for just a few dollars per person, making it a budget-friendly choice!