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Entertain  
family and friends  
this spring with  
family style meals  
featuring  
Canadian turkey

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TASTY. NUTRITIOUS. VERSATILE.

# FAMILY-STYLE TURKEY BRAISE WITH POLENTA

SERVES: 8-10  
PREP TIME: 30 MINS  
COOK TIME: 2 HRS



## INGREDIENTS:

- 3 lbs turkey, mix of breast and thighs
- Salt and pepper to taste
- 2 tsp olive oil
- 2 cups onion, chopped
- 4 cloves garlic, crushed
- 2 tbsp tomato paste
- 1 cup white wine
- 2 cups turkey broth
- 1 small bunch thyme
- 2 branches rosemary
- 1 package instant polenta

## DIRECTIONS:

1. Heat olive oil in a large Dutch oven or stewing pan.
2. Season turkey with salt and pepper. Sear over medium to high heat until browned on all sides. Remove from pan.
3. Add onions and sauté over medium heat until lightly browned. Scrape up browned bits from the bottom of the pan. Add crushed garlic and stir to incorporate.
4. Add tomato paste and sauté for 1-2 minutes until cooked through.
5. Add turkey back to the pan.
6. Add wine, herbs and broth.
7. Bring to a very low simmer and cook for 1 1/2-2 hours until meat is falling off the bone.
8. Remove from heat, remove any bones and use a fork to shred the meat.
9. Prepare polenta according to package directions.
10. Pour polenta onto a large platter, pour braised turkey generously over top and serve immediately.

## PRO TIP:

This recipe makes a perfect centrepiece when entertaining a crowd. Make the turkey in advance and freeze until the day you need it. On the day of, just make the polenta, thaw turkey, heat and serve.



# SAUSAGE AND PISTACHIO STUFFED TURKEY BREAST ROAST

SERVES: 4  
PREP TIME: 30 MINS  
COOK TIME: 45 MINS



## INGREDIENTS:

### For turkey:

- 1 large boneless turkey breast, butterflied
- 1 tbsp olive oil
- 1/2 tsp each salt, pepper and garlic powder
- 8-12 leaves fresh sage

### For stuffing:

- 3 slices rye, diced
- 1 sweet onion, diced
- 2 turkey sausages
- 3 tbsps chopped pistachios
- 3 tbsp milk
- 2 tbsp parsley, chopped
- Salt and pepper to taste

## DIRECTIONS:

1. Remove sausages from casing and sauté until cooked through. Set aside until cooled.
2. Pour milk over bread until absorbed. Let sit for 5 minutes.
3. Pre-heat oven to 350 degrees.
4. Combine sausage, bread and the rest of the stuffing ingredients.
5. Spread out breast meat. Season with olive oil, salt, pepper and garlic powder. Sprinkle with fresh sage leaves.
6. Spread stuffing evenly across meat.
7. Gently roll meat up into a roast. Tie to secure.
8. Season outside with salt and pepper.
9. Sear on medium-high heat until browned on all sides.
10. Roast in the oven for 35-45 minutes until an instant read thermometer reaches 170 degrees.
11. Remove from the oven and rest for 20 minutes until cooled.
12. Slice and serve.

## PRO TIP:

Feeding a crowd?  
Double the recipe and make 2  
of these up to 3 days in advance.  
Refrigerate until ready to cook.



# ONE-POT FRENCH FARMHOUSE TURKEY BRAISE

SERVES: 4-6  
PREP TIME: 40 MINS  
COOK TIME: 90 MINS



## INGREDIENTS:

- 2 lbs turkey breast, cut into large chunks
- 1/3 cup flour
- 1 tbsp olive oil
- 1 cup turkey broth
- 1 cup white wine
- 1/3 cup brandy
- 2 medium onions, chopped
- 3 large cloves garlic, roughly chopped
- 1 1/2 cups mushrooms, halved if large
- 1 1/2 cups baby potatoes, scrubbed
- 3/4 cup frozen baby peas
- 3 large carrots, roughly chopped
- 2 tbsps tomato paste
- 3 bay leaves
- salt and pepper to taste
- 1 tsp ground thyme
- 1 tsp ground rosemary
- small bunch fresh thyme (8 sprigs)
- 2 branches fresh rosemary
- 1 tbsp butter

## DIRECTIONS:

1. Season turkey with salt and pepper. Sprinkle lightly with flour.
2. Heat olive oil in a heavy non-stick pan. Brown turkey on all sides, 2-3 minutes per side. Remove from pan but leave drippings and brown bits.
3. Add chopped onions, garlic and tomato paste to same pan. Brown lightly, scraping up brown bits from the bottom of the pan, 2-3 minutes.
4. De-glaze with brandy, 1 min. (Take care that brandy could flare up. If so, just let flame burn off, about 30 secs.)
5. Add turkey and onion/garlic mixture to heavy pot or Dutch oven.
6. Take potatoes, mushrooms and carrots and season with salt, pepper, ground thyme, ground rosemary and olive oil.
7. Add to pot. Add bay leaves, stock and wine. Top with fresh thyme and rosemary.
8. Heat to a low simmer and cook for 1 1/2 hours until meat is fork tender.
9. Once ready, remove turkey, vegetables and bay leaves. Discard bay leaves.
10. Add peas and butter to remaining liquid, stir until butter is melted and peas are cooked through. If you prefer a thicker sauce, add some cornstarch and mix until thickened.
11. To serve, assemble meat and vegetables on a platter topped with sauce and sprinkle with parsley.

## PRO TIP:

This dish will wow the crowd at all your family gatherings. Make the dish ahead of time and keep gently heated in a slow cooker or crockpot for low maintenance, self serve dining.