

SOUTHWESTERN BRAISED TURKEY TACO



INGREDIENTS

Fresh BC Turkey	10 lbs
BC Bacon diced	250 g
BC Onion, large dice	500 g
BC Celery, large dice	300 g
BC Garlic, rough chop	85 g
Cumin, ground	50 ml
Paprika	50 ml
Oregano, fresh or dried leaves	25 ml
Kosher Salt and Pepper	
Fresh or Canned BC Tomato	2.5 L
10 Portions of BC Belgian Endive & Cranberry Slaw *	
Flour or Corn Tortillas	10 - 12"

DIRECTIONS

1. Remove the legs and breast from the birds. Reserve carcass for stock. Season and sear the turkey pieces in a very hot pan until golden brown on all sides.
2. Heat a large heavy bottomed saucepot. Add bacon and render until golden brown.
3. Add onion, celery, garlic and mixed bell peppers. Sauté without browning until tender.
4. Add seasonings and sauté without browning for 5 minutes more.*
5. Add tomatoes and simmer for 10 to 15 minutes.
6. Place browned turkey pieces in a large roasting pan.

7. Add sauce until at least 2/3 of the turkey is submerged.
8. Cover and place in a 350 degree F oven for 1 ½ to 2 hours or until turkey is very tender.
9. Remove turkey from braising liquid.
10. Puree braising liquid to create a sauce, adjust seasonings.
11. Shred turkey and mix with desired amount of sauce.
12. Place desired amount into corn or flour tortilla and top with dressed BC Belgian Endive and Cranberry Slaw.



CHEF'S TIP

*Always important to cook your dried herbs and spices. The heat will take them out of their dormant state and really enhance the flavor and aroma.