



Recipes

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Pulled Turkey Tacos

Prep Time: 40 Minutes

Cooking Time: 60 Minutes

Serves 7

Ingredients:

Approx. 20 6" Pressed Mazina™ Tortilla (08042)

3 lbs. Bone in Turkey Thigh and Breasts

1 tsp. Kosher Salt

1 1/2 tsp. Chipotle Powder

2 1/2 tsp. Poultry Seasoning

2 Tbsp. Whole Butter , softened

1 Tbsp. Olive Oil

4 oz. vol. Cranberry and Pomegranate Chutney , see related recipes

20 oz. vol. Turkey Chipotle Gravy , see related recipe

30 oz. vol. Cornbread , cut in 1/2" cubes

Directions:

1. Bring mazina tortillas to room temperature.

2. Blend salt, chipotle powder, poultry seasoning, butter and olive oil together in a bowl to make a paste. Coat turkey with spice rub and place in 2" deep ½ hotel pan. Add water and place in 325F oven for approximately 1 hour or until minimal internal temperature of turkey reaches 165.

3. Remove from oven and place turkey on clean worksurface. Hold liquid hot from pan. Shred turkey meat and hold in reserved liquid. Hold hot for service.

4. Place cornbread cubes in 360F fryer and fry until lightly golden (approx 20-30 seconds). Remove from fryer and drain. Hold warm.

5. Heat mazina tortillas on grill and mark both sides of tortillas.

6. Spread ¼ oz. of cranberry and pomegranate chutney in the center of each soft taco.

7. Top with pulled turkey and drizzle with ½ oz. of chipotle gravy.

8. Top each taco with ½ of cornbread croutons and serve immediately.



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Cranberry-Pomegranate Chutney

Serves 1

Ingredients:

1/2 Tbsp. Whole Butter
12 oz. Honey Crisp Apples , chopped
1/4 cup Yellow Onion , minced
2 tsp. Fresh Ginger , minced
16 oz. Fresh or Frozen Cranberries
4 oz. Pomegranates Juice
2 oz. Orange Juice
1/2 cup Granulated Sugar
2 sticks Cinnamon
5 Whole Cloves
6 oz. Pomegranates Seeds

Directions:

1. Heat butter in sauté pan over medium heat.
 2. Add apples and onions. Sauté until apples turn golden brown. Add in ginger and deglaze pan with pomegranate juice and orange juice. Add sugar and stir to dissolve.
 3. Add in cranberries, cinnamon stick and cloves.
 4. Simmer until cranberries begin to pop and syrup is reduced by at least half.
 5. Fold in pomegranate seeds.
 6. Serve at room temperature.
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Chipotle Turkey Gravy

Serves 1

Ingredients:

2 1/2 Tbsp. Whole Butter
6 oz. vol. Celery , brunoise cut
6 oz. vol. Carrots , brunoise cut
10 oz. vol. Sweet Onions , finely diced
1 Tbsp. All Purpose Flour
1 1/2 tsp. Turkey Base (Custom Culinary)
2 tsp. Southwest Base (Custom Culinary)
16 oz. vol. Water
2 tsp. Chipotle Sauce

Directions:

1. Melt butter in small saucepot over medium heat. Add celery, carrots and onions.
2. Sweat vegetables until translucent. Add flour.
3. Add turkey and southwest base and stir to dissolve.
4. Deglaze pot with water and chipotle sauce.
5. Bring sauce to a simmer and reduce by half.
6. Adjust seasonings and liquid if desired.
7. Hold hot for service.