



Recipes

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Pumpkin and Turkey Enchiladas with Cranberry Compote

Serves 12

Ingredients:

24 Mission® 6" White Corn Tortillas (10600)
1 batch Pumpkin & Turkey Filling (see Related Recipe)
1 batch Cranberry Compote (see Related Recipe)
Goat Cheese , crumbled
Mexican Créma for garnishing

Directions:

1. Steam or microwave the Mission® corn tortillas to make them pliable. Fill each tortilla with 1/3 cup of the Pumpkin & Turkey Filling. Roll and place seam side down in serving dish. (Can be prepared in advance, two enchiladas per serving, kept refrigerated and heated to order.)
 2. Top enchiladas with 1/4 cup of the warm Cranberry Compote. Garnish with crumbled Goat Cheese and Créma Mexicana.
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Sweet Chile Syrup

Serves 1

Ingredients:

1/2 Dried California Chile
1/6 cup Water
1 oz. (2 cups) Brown Sugar
1/6 Cinnamon Sticks
4/5 Whole Clove
1/8 Nutmeg Pod
2/5 Whole Allspice Berries
1/8 Orange cut into quarters
1/8 Lemon Peel
1 1/3 oz. (4 cups) Pumpkins peeled and cut into large chunks (about 1 small pumpkin pie)

Directions:

1. Remove the stems and seeds from the chiles. Place in a pot of water and bring to a boil. Boil until chiles are very tender, about 25 minutes. Remove chiles to drain, reserving the cooking liquid.
2. In a blender, puree the chiles adding some of the cooking liquid for easier blending. Chile paste should be somewhat fluid, but not runny. Blend until smooth and press through a fine mesh strainer to remove the skins. Set aside.
3. In a large saucepan, combine the water, brown sugar, spices, orange and lemon peel. Bring to a boil, stirring to dissolve the sugar. Lower heat to a simmer and add the pumpkin pieces. Simmer the pumpkin in the sugar mixture for about 15-20 minutes or until fork tender, then using a slotted spoon, remove the pumpkin and set aside to cool. Pumpkin will be added to the Turkey filling.
4. Add the chile puree to the sauce and continue cooking over medium-low heat until the mixture becomes syrupy.
5. Remove and discard the whole spices, oranges, and lemon peel.



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Pumpkin & Turkey Filling

Serves 1

Ingredients:

1/8 Poblano Chile
2/3 oz. (4 cups) Cooked Pumpkin (from related Chile Syrup recipe)
4/5 oz. (4 cups) Cooked and Shredded Turkey Meat
1/8 oz. (1/4 cup) Dried Cranberries
1/4 oz. (1 cup) Golden Raisins
1/3 oz. (3/4 cup) Chopped Apple (any type)
1/4 tsp. Minced Fresh Oregano
1/8 tsp. Fresh Thyme
1/8 tsp. Minced Fresh Rosemary
1/6 oz. (1/2 cup) Roasted Pepitas Pumpkin Seeds
1/5 oz. (1/2 cup) Prepared Sweet Chile Syrup

Directions:

1. Brush the Poblanos with oil. Place Poblanos over an open flame to blacken the skins. Rotate over the flame for even blackening. Once completely blackened, place chiles in a plastic or paper bag and seal. Allow the peppers to 'sweat' for about 10 minutes. Remove from bag and peel off the skin. Remove stem and seeds. Cut into thin strips.
2. After the pumpkin has had time to cool, dice into 1/2" pieces. Combine with the roasted poblanos and the remaining ingredients in a large bowl and mix well. Set aside for assembly.



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Cranberry Compote

Serves 1

Ingredients:

2/3 oz. Chopped Shallot
1/4 tsp. Butter
1/8 cup Sugar
1/8 cup Dry White Wine
1/8 tsp. Orange Zest
1/8 tsp. Lemon Zest
1/8 tsp. Salt
1/8 cup Raisins
1/3 cup Cranberries

Directions:

1. In a saucepan over medium heat, cook the shallots in butter until translucent, about 3 minutes. Add the sugar and continue cooking, stirring frequently, until the mixture turns a golden caramel color, about 15 minutes.
2. Carefully add the wine, orange zest, lemon zest and salt and bring to a boil while stirring. Add the raisins and cranberries. Reduce heat and simmer, uncovered and stirring occasionally, until the cranberries burst and the mixture thickens, about 30 minutes.