

### **Turkey casserole with summer vegetables**

- 1 lb. Turkey Breast Cutlets or Steaks
- 2 Tbsp. Olive oil
- 1 can Tomato soup, condensed
- 1/4 cup White wine (optional)
- 1/2 Eggplant, medium, cut into 3/4-inch strips
- 1/4 lb. Mushrooms, sliced
- 1/2 cup Pepper, green or red, cut into strips
- 1 Garlic clove, minced
- Salt and pepper to taste

Cut Turkey breast into 1-inch-square chunks. Brown in olive oil in a skillet over moderate heat, turning often. Transfer Turkey to a casserole and sprinkle with salt and pepper.

Add soup and wine to skillet and stir. Add remaining ingredients and cook for about 5 minutes in skillet. Pour mixture over Turkey. Cover and bake in preheated oven at 350 degrees for about half an hour.

Note: To reduce the baking time, cook the vegetables a bit longer before transferring from the skillet.

### **Spicy Turkey Loaf**

- 3/4 cup Chili Sauce
- 1/4 cup Water
- 3/4 cup Rolled oats
- 1 Egg, large, beaten
- 1 Tbsp. Chili powder
- 1 Tbsp. Worcestershire sauce
- 1 tsp. Salt
- 1 1/2 lbs. Ground Turkey or spicy Turkey Sausage
- 1 Pepper, green or red, finely chopped
- 1 Onion, small, finely chopped
- 1 cup Corn kernels

Preheat oven to 350 degrees. In a large bowl, combine 1/2 cup of chili sauce with the water. Add the oats, egg, chili powder, Worcestershire sauce and salt and mix well. Add the turkey, pepper, onion and corn. Spread in a lightly greased 9-by-5-by-3-inch loaf pan.

Bake for 45 minutes. Spread the remaining chili sauce over the top and cook for another 10 to 15 minutes until a thermometer inserted in the center of the loaf registers 165 degrees.

Let the loaf stand about 10 minutes before serving.

Note: This meatloaf is still great next day from the refrigerator.

### **Turkey Picadillo in winter squash**

- 2 Acorn or small buttercup squash
- 2 Tbsp. Olive oil
- 1 Onion, small, finely chopped
- 1 Red pepper, small, finely chopped
- 1 Garlic clove, minced
- 1 lb. Ground Turkey
- 1 lb. Tomatoes, peeled and chopped coarsely
- 1/4 cup Raisins
- 1/4 cup Green olives
- 1/2 tsp. Salt
- 1/4 tsp. Oregano, dried
- 1/4 tsp. Thyme, dried
- 1/4 tsp. Black pepper
- 1/4 cup Almonds, toasted, chopped

Preheat oven to 375 degrees. Cut squash in half and remove seeds. If using acorn squash, cut a tiny strip off the bottom of each half so it will stand up after cooking. Buttercup squash halves may stand without cutting. Place the squash seeded sides down on a baking sheet and bake until tender, about an hour.

While the squash are baking, make the picadillo. In a large skillet, heat the oil. Add the onion, pepper and garlic. Cook over moderate heat, stirring often, until the vegetables are softened, about 3 minutes. Add the Ground Turkey and cook, stirring often and breaking down lumps, until the meat loses its pink color. Add the tomatoes, raisins, olives, salt, oregano, thyme and pepper. Cook about 15 minutes, or until thickened.

When squash are done, transfer them to a serving platter. Spoon the hot picadillo into them, sprinkle the almonds over the picadillo and serve.

### **Turkey on the Grill**

- 1 lb. Turkey Steaks or Tenderloins or Thighs
- Marinade of your choice

Put thawed Turkey pieces in a shallow dish so they lie flat. Cover with marinade. (Any oil-based marinade works fine. We like Newman's Own vinaigrettes.) Drag through the marinade a time or two. Place in refrigerator to marinate. Steaks and thighs should marinate about 30 minutes, tenderloins about 20.

Set grill on medium to medium-high temperature. Place meat pieces directly over the heat. Grill for about 5 minutes. Turn over and grill about 3 to 4 more minutes.

To test for doneness, use a meat thermometer stuck into the thickest part of the meat. Steaks and tenderloins should be done at 165 degrees, thighs at 180 degrees.

**Southwestern Turkey Stir-fry**

2 tsp.	Cornstarch
1 cup	Stock
2 Tbsp.	Olive oil
1 cup	Corn kernels
1	Zucchini, medium, sliced thinly
1	Red or green pepper, julienned
1	Onion, small, sliced thinly
2	Garlic cloves, minced
1 Tbsp.	Lime juice
1 Tbsp.	Chili powder
1/2 tsp.	Salt
1 lb.	Turkey Breast, cut into 1/2inch strips

In a small bowl, dissolve the cornstarch in the stock and set aside. In a skillet or wok, heat the oil of medium-high heat. Brown the Turkey strips, turning often. After about 2 minutes, add the onion. Almost immediate, in order, add the pepper, zucchini, corn and garlic. Cook about 2 minutes longer.

Add the lime juice, chili powder and salt and cook for about 30 seconds.

Add the cornstarch mixture and cook, stirring constantly, until the sauce thickens and clears, about 1 minute.

Serve immediately.

**Turkey Pot Roast**

1	Turkey Breast Roast, boneless, 2 to 4 lbs.
2 Tbsp.	Butter
12	Small boiling onions
6	Carrots, cut into 3-inch strips
1 cup	Stock
1/2 cup	Dry white wine (optional)
1 tsp.	Thyme, dried
1	Bay leaf
8	Potatoes, medium, scrubbed and skin on
1/4 cup	Parsley, fresh, chopped
	Salt and pepper to taste

In a heavy casserole, melt butter over moderate heat. Add Turkey Breast Roast and cook, turning often, until browned, 10 to 15 minutes. Remove roast and add the onions, and carrots to the casserole. Cook, stirring occasionally, until onions are lightly browned. Transfer the vegetables to a separate plate.

Return the roast to the casserole and season with salt and pepper. Add the stock, wine, thyme and bay leaf and bring to a boil. Reduce heat and cover, simmering for 30 minutes. Add potatoes and cooked vegetables. Cover again and simmer for about 1 hour or until a meat thermometer in the thickest part of the meat reads 165 degrees.

Transfer roast and vegetables to a serving dish, sprinkle with parsley and serve.

**Check us out online [www.theturkeyfarm.com](http://www.theturkeyfarm.com)**

**The Turkey Farm  
209 Mile Hill Rd.  
New Sharon ME 04955**

**207-778-2889  
[info@theturkeyfarm.com](mailto:info@theturkeyfarm.com)**