



Holiday Turkey

Ingredients

Double or triple the recipe ingredients, depending on the number of guests expected.

BEURRE MANIÉ (BUTTER AND FLOUR MIXTURE)

- ½ cup (125 ml) butter, melted
- ½ cup (125 ml) flour

TURKEY IN SAUCE

- 1 à 4 tbsp (15 to 60 ml) vegetable oil
- 3 kg turkey (or chicken) deboned and skinless, cut into 2 cm cubes
- 8 shallots, peeled and finely chopped
- 8 garlic cloves, chopped
- 8 thyme sprigs (leaves only)
- ¼ tsp (1.25 ml) ground clove
- ½ tsp (2.5 ml) ground cinnamon
- 8 cups (2 L) sodium-reduced chicken broth
- Salt and pepper, to taste

YOU WILL NEED:

- cutting boards
- knives
- 2 large pots
- kitchen tongs
- set of measuring spoons
- set of measuring cups
- wooden spoon
- 1 small bowl for microwave oven
- laddles for serving

Preparation

BEURRE MANIÉ (BUTTER AND FLOUR MIXTURE)

- 1 In a small bowl, mix butter with flour.
Set aside.

TURKEY IN SAUCE

- 2 Heat a large pot over high heat and add oil.
- 3 Sear the turkey cubes on all sides to brown them well. Divide the meat equally into several pots so that it browns equally or use the same pot and sear the turkey in two or three batches. Add a little oil each time.
- 4 Add shallots, garlic, thyme, clove and cinnamon. Cook 5 minutes, stirring occasionally.
- 5 Add chicken broth. Bring to a boil, reduce heat, cover and simmer 10 minutes.
- 6 Add the beurre manié (butter and flour mixture) and mix well to dilute the sauce.
- 7 Simmer for 5 minutes, stirring constantly, until sauce thickens. Taste and season, if needed.



CHEF'S TIP: Don't forget to taste when cooking for guests, especially for the main dish! You must be sure it tastes good before serving.