

Turkey Platter: Tomatillo Salsa

Makes 1 serving.

2 cups Water
6 oz Tomatillos, husked
8 each Garlic, med cloves
4 each Serrano Peppers, fresh
1 1/2 oz Onions, diced fine
1/2 oz Cilantro, leafs
1 S & P, to taste

GARNISH:

1/2 oz Onion, diced
1/4 oz Cilantro, diced

PROCEDURE:

1. Bring water to a boil, add tomatillos, 4 garlic, 4 serrano and onions.
2. Cook over medium heat for 20 minutes, remove from heat, drain and reserve liquid.
3. Puree raw garlic cloves, add salt to taste, add cilantro and blend, add tomatillo mixture, add some liquid to achieve correct thickness.
4. Adjust seasoning, add garnish, raw chopped onions and cilantro.

Cold Sauces, Week 8.

Turkey Platter: Smoke Roasted Turkey Breast

Makes 2 servings.

2 lbs Turkey Breast, trimmed
1 oz Dry rub, prepared

DRY RUB:, for 20 lbs
8 oz Salt, kosher
3/8 oz Black pepper
3/8 oz Paprika
1/4 oz Cayenne Pepper
1/8 oz Chili Powder

PROCEDURE:

1. Trim a boneless, skinless turkey breast, with the wing joint attached, tie the breast and sear evenly on all sides. Cool to room temperature.
2. Season with dry rub, place in the pre-heated "Alta-Sham" oven, on a rack. Add the smoke pan and cook the roast at 220° until an internal temperature of 135° degrees is reached. Cool and rest completely before slicing.
3. Slice turkey very thin.

Cold Meats, Week 8.

Turkey Platter: Chicken Mousseline also Pork Platter

Makes 1 serving.

Prep Time: 45 minutes

16 oz Chicken meat, trimmed
2 oz Egg white
4 oz Cream, heavy
1/4 oz Salt & Pepper, to taste
5 oz Garnish, diced fine
Cranberry, Cherries, Pistachio nuts,
Ham, Bell Peppers, Herbs,, choice of 2

PROCEDURE:

1. Bone, trim and cut chicken meat in to 1" cubes. Season and chill.
2. Place meat in to a chilled food processor, add egg white and pulse until pureed.
3. Add cream while processing in a slow stream until absorbed.
4. Push mousseline through a drum sieve. Test mousseline, adjust seasoning if necessary.
5. Fold in visible garnish as desired(no more than 10-15 %).
6. Layout mold with Saran wrap and blanched vegetable, and fill with mousseline. Wrap tightly with Saran wrap, and poach in 165° water to 150° internal temperature.
7. Chill well before slicing.

Pates & Terrines, Week 7., Week 8.

Note: Always prepare a sufficient amount of seasoning to where you can accurately measure the smallest denomination of ingredients. This recipe calls for 0.4 oz of seasoning per lb of sausage mix.

Deli Production

Sausages: New York Style Hot Italian Sausage

Makes 1 serving.

Prep Time: 45 minutes

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- 3 pounds pork butt or shoulder, 80/20
 - 3/4 pound pork fatback or as needed for 80/20 ratio
 - 2 tablespoons Anis or fennel seeds
 - 1 tablespoon garlic, minced
 - 2 teaspoons red pepper flakes
 - 4 teaspoons salt kosher
 - 1 teaspoon black pepper, ground
 - 1 teaspoon cayenne pepper, ground
 - 1/4 cup water as needed

medium hog casings

- 1) Chill all grinding equipment
- 2) Combine all ingredients but the water in a large mixing bowl.
- 3) Grind with a large die.
- 4) Mix thoroughly with some of the water.
- 5) Stuff in casing, twist in 5 in. links

Will keep in refrigerator for 3 days and in the freezer for 2 to 3 months.

Sausage

