



Turkey Rillettes

Yield: about 2 1/2 cups

Ingredients:

2 large turkey thighs, 10 to 12 ounces each

Kosher salt

Coarsely ground black pepper

4 peeled garlic cloves mashed

3 whole cloves

8 bay leaves

4 to 6 sprigs fresh thyme

2 to 3 sprigs fresh rosemary

6 large unpeeled cloves garlic

6 cups of duck fat or 1 1/2 quarts olive or vegetable oil, or as needed to cover turkey by 1-inch

Method:

Season the turkey thighs generously on all sides with the kosher salt and pepper (like you would a steak), rub with mashed garlic and place on a plate or in a shallow baking dish along with the bay leaves and thyme. Cover with film and refrigerate at least overnight and up to 2 days.

Preheat the oven to 200 degrees F.

Remove turkey from the refrigerator and rinse under cool running water wiping off all garlic and seasonings. Pat turkey dry with paper towels. In a high-sided baking dish or Dutch oven just large enough to hold the turkey thighs in 1 layer, melt the duck fat. Then scatter the bay leaves, garlic, thyme, cloves and rosemary along the bottom and add the turkey thighs. Place in the oven, uncovered, and cook overnight, until meat is fall-from-the-bone tender, usually about 6 to 10 hours. Transfer to a cooling rack and allow to cool to room temperature. Remove the thighs from the fat and pull the meat from the bones. Discard bones and skin. Place the turkey meat into the bowl of a food processor and add most of the duck fat. Pulse the processor about 15 or so times until it looks finely shredded. If it looks too dry, add more of the duck fat. Remove to a mixing bowl and season to taste with kosher salt and freshly ground pepper. Pack into a crock and refrigerate.

Before serving, remove from the cooler and allow to come to room temperature. Serve with baguette toasts, crackers and cornichons.

Chef's notes: Traditionally, rillettes are made from a confit that has been pounded in a mortar to a smooth paste. Confit is one of the oldest methods of preserving meats, fish and poultry. First the meat is cured with salt and then slow cooked in fat or oil. Finally it is packed in a crock and sealed from the air with a layer of fat. If you are uncomfortable using this quantity of duck fat, olive oil may be substituted.