



## Turkey Confit with Pistachio Mole

PAIRS WONDERFULLY WITH A BOTTLE OF OUR FOOT STOMP ZIN



I've heard many times that Zinfandels of this region are the Black Lab of California Wine; because it plays well with everything – but this wine is special. Soft oak and pepper on the nose and warm winter spices, clove, and sweet vanilla on the palate.

For this pairing, I went with the fall / winter bird of choice for many – Turkey - and married it with a unique sauce made with the same warm spices that I picked up when tasting the wine. The result is an easy restaurant quality dish that you can share with friends and family.

Quick Note - I know it seems like a lot of steps and ingredients – but once you get started, you'll find that the task is really not that daunting – and most of the

ingredients can be found in your pantry. Also, you will have extra sauce – it can be stored in Mason Jars in the freezer for next occasion or special meal.

### Turkey

- ¼ Cup Brown Sugar
- ¼ teaspoon dried Chipotle Powder
- ½ Cup Kosher Salt
- 4 - 6 Large Turkey Thighs
- 1 Garlic Bulb Divided but not peeled
- 2 Sprigs Fresh Rosemary
- 2 Sprigs Fresh Thyme
- 2 Sprigs Fresh Oregano
- 2 Sprigs Fresh Sage
- 4 – 6 cups extra-virgin olive oil

### Pistachio Mole

- 1 Red Onion sliced medium-thin
- 3 LBS Tomatillos
- 2 Jalapenos, stemmed and seeded
- 5 Cloves Garlic Unpeeled
- Olive Oil to Coat
- 1 Tablespoon Cinnamon
- 1 teaspoon ground clove



- 2 teaspoons ground cumin
  - 3 cups chicken stock
  - 1 ½ cups unsalted shelled pistachios
  - 1 bunch fresh cilantro, chopped
  - Salt and Sugar to taste
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- Set Your Broiler to High
  
  - Combine the Brown Sugar, Chipotle Powder, and Kosher Salt in a small mixing bowl. Put the turkey in a large baking dish (Alternatively, you can use a large pot). Sprinkle the salt/sugar mixture all over turkey thighs. Let the turkey sit at room temperature for at least 2 hours or overnight in the fridge for up to 24 hours.
  
  - While the Turkey is Curing – make the Mole.
  
  - Combine the onion, tomatillos, Jalapenos and Garlic with the oil and spread onto a rimmed sheet pan. Broil until the vegetables start to char but not burned around 20 minutes. Remove from the oven and let cool slightly enough to peel the skin off the garlic.
  
  - Bring a Medium to Large Pot up to medium heat - add all the vegetables to the pot and add the spices and stock. Mix well and bring to a simmer – cook until almost jammy and tender – about 10 minutes.
  
  - Add Pistachios and Cilantro and cook for an additional 10 minutes. Remove from the heat and let cool slightly for another 10 – 15 minutes.
  
  - Puree everything in a blender until smooth – season with salt and sugar to taste. You should have something that has a nice balance of salt acid and sweet – but be your own chef.
  
  - When the turkey has rested in the cure, take the unpeeled garlic and fresh herbs and tuck them underneath and around the turkey thighs.
  
  - Pour in the oil until the turkey is completely submerged. Depending on the size of your dish or pot, you might need more or less oil.
  
  - Put the turkey in the oven on a middle rack and braise the turkey, uncovered, until the meat has shrunk away from the bones a touch and the meat falls apart easily to pressure – around 4 hours. Check it every hour – if you see anything above a slow simmer – reduce the heat slightly.
  
  - Once done, take the meat out of the oven but let the meat rest in the fat for at least an hour.



- When cooled, using your hands or a fork, remove the skin and shred the turkey in to small chunks.
  
- **To Serve** – BE YOUR OWN CHEF – here are a couple of options for you:
  - 1) Inside tortillas for tacos with shaved onion and fresh cilantro.
  - 2) In a Small Bowl, spoon enough sauce to cover the bottom of the bowl in a circular pattern. Top with a large forkful of turkey. Top with pickled red onion or pickled vegetables, known in Mexico as Escabeche (you can find it in cans in the “international” aisle of most supermarkets). Finish with Fresh Cilantro