

December 23, 2015

Small Family? You Don't have to Serve a Whole Turkey this Christmas

While many people like to roast a whole turkey for Christmas just for the leftovers, turkey sandwiches can get old pretty quick. This year, save time and fridge space with our Mushroom and Pancetta-Stuffed Turkey Breast for an elegant main dish that is sure to impress.

First, turkey breast is brined in a simple mixture of onion, salt, sugar, peppercorns and bay leaf for at least three hours, but can be left overnight. The brined turkey breast is then stuffed with an aromatic mixture of sautéed pancetta, shallots and mushrooms, flavoured with white wine, fresh sage and thyme, and freshly ground pepper. Try using a variety of mushrooms, like crimini or oyster mushrooms, for different textures. After the turkey is cooked, the pan drippings are used in a port sauce with Dijon and thyme to serve as a glaze over the turkey.

Round out the meal with your favourite sides – a simple salad, mashed or roast potatoes, cranberry sauce, and of course, dessert! Take a look at our website for some delicious ideas. Serve the meal with the same white wine that you used in the recipe for a perfect match. Happy holidays!

MUSHROOM AND PANCETTA-STUFFED TURKEY BREAST

Ingredients:

4 cups water
1/2 cup chopped onion
6 tbsp kosher salt
1/4 cup granulated sugar
1 tsp peppercorns
1 bay leaf
2 lb (1 kg) boneless turkey breast with skin
1 cup diced pancetta



1/2 cup finely chopped shallots
3 cups diced white button mushrooms
1/2 cup dry white wine
3 tbsp chopped fresh sage
1 tbsp chopped fresh thyme
1 tsp freshly ground pepper
1/2 cup port
2 cups no-salt-added chicken broth
1 tbsp Dijon mustard
2 sprigs fresh thyme
1/4 cup salted butter, chilled and cubed

Method:

1. To prepare brine, combine water, onion, salt, sugar, peppercorns and bay leaf in a medium saucepan. Bring to a boil. Reduce heat and simmer, stirring, until salt and sugar are dissolved. Remove from heat and cool slightly.
2. Pour brine into a heatproof food-safe container and cool to room temperature, stirring occasionally. Refrigerate until cold. Submerge turkey in cold brine, adding cold water if necessary to cover turkey. Cover container and refrigerate for 3 hours.
3. To prepare stuffing, sauté pancetta in a large non-stick frypan over medium heat until browned and crisp. Add shallots and sauté until softened. Add mushrooms and sauté until softened and lightly browned. Add wine and cook, stirring, until liquid is evaporated. Stir in chopped sage, chopped thyme and pepper. Remove from heat and transfer stuffing to a heatproof bowl; cool completely, stirring occasionally.
4. Preheat oven to 400°F. Remove turkey from brine; discard brine, onion, peppercorns and bay leaf. Rinse turkey under cold running water and pat dry. Starting at thickest end of turkey breast, use a boning knife to cut a deep horizontal pocket in turkey breast; do not cut all the way through.
5. Pipe or spoon stuffing into pocket. Place turkey, skin side up, on a rack in a roasting pan.
6. Roast for 30 minutes. Reduce oven temperature to 350°F and continue roasting until turkey is cooked through and a meat thermometer inserted in stuffing registers 165°F, about 35 minutes.
7. Transfer turkey to a platter and cover with foil; reserve pan drippings. Let turkey stand for 20 minutes before slicing. Meanwhile, to prepare sauce, place port in a small non-reactive saucepan and cook, stirring, over medium-high heat, until port is reduced by half. Add pan drippings, broth, mustard and thyme sprigs; stir to combine. Bring to a boil.



8. Reduce heat and simmer, uncovered, stirring occasionally, until liquid is slightly reduced, about 15 minutes.
9. Gradually add butter, whisking until butter is melted. Remove and discard thyme sprigs. Sauce will be thin. Slice turkey and serve with sauce. *Serves 5.*