



Hardwood Smoked Turkey with Vanilla Apple Chutney

Yield: 6 servings

Ingredients:

- 1 package JENNIE-O® Hardwood Smoked Slow Roasted Bone-In Dark Turkey
- 2 small shallots, finely diced
- 4 tablespoons butter
- 4 granny smith apples, peeled, cored, and diced
- ½ cup apple cider vinegar
- ½ cup apple cider or apple juice
- 2 teaspoons vanilla extract
- 2 tablespoons brown sugar

Directions:

1. Preheat oven to 350°F. Remove from package and place turkey skin side up in medium shallow baking pan.
2. Add ½ cup water to the pan. Cook until internal temperature reaches 165°F. Verify 165°F internal temperature as measured by a meat thermometer in the thickest part of the meat.
3. Remove turkey from oven.
4. Serve vanilla apple chutney over the hardwood smoked turkey.

Vanilla Apple Chutney:

1. Sauté the shallot in the butter over medium-high heat until softened and starting to brown, about 3 minutes.
2. Add the apples and continue sautéing until they start to soften, about 2 minutes.
3. Add a pinch of salt, the apple cider vinegar, apple cider/juice, vanilla and brown sugar.
4. Stir to mix together well and simmer uncovered on low heat for about 10 minutes, or until apples are very soft.
5. Use a potato masher to smash the apple chutney just a few times, leaving a few chunks of apples.

Recipe and photo courtesy of Jennie-O