



Pecan Turkey in Bourbon Maple Cream Gravy

Yield: 10 servings

Ingredients:

10 each JENNIE-O® Prep Chef™ Filets,
1 ½ cups pecan halves
2 cups all-purpose flour
4 teaspoons kosher salt

Bourbon Maple Cream Gravy:
6 pork bacon slices
½ cup chopped shallots
5 tablespoons all-purpose flour
2/3 cup maple syrup
½ cup whole grain Creole mustard
½ cup bourbon
1 teaspoon Dijon mustard
1 teaspoon kosher salt
½ teaspoon black pepper
¼ teaspoon cayenne pepper
3 cups heavy cream

Directions:

Pecan Turkey:

Combine turkey and buttermilk in a large zip-top bag and place in refrigerator for 4-6 hours. Heat deep fryer to 350°F. Place pecans in a food processor and process until finely chopped. Combine with flour and 2 teaspoons salt. Remove turkey from buttermilk and discard buttermilk. Dredge turkey in pecan-flour mixture, turning to coat both sides well. Fry in oil until cooked through to 165°F as measured by a meat thermometer. Place on wire rack to drain off oil. Keep warm.

Maple Bourbon Gravy:

Cook bacon in a large saucepan over medium heat until crispy. Place bacon on paper towels. Crumble once cooled. Add shallots to bacon drippings and sauté over medium heat for 2 minutes. Stir in flour and cook, stirring continuously for 2 minutes. Whisk in maple syrup, Creole mustard, bourbon, Dijon mustard, salt, black pepper, and cayenne pepper. Cook and stir for 3 minutes. Gradually whisk in cream. Bring to a simmer over medium heat and cook, stirring frequently for 5 to 8 minutes, or until thickened. If too thick, thin with a little milk.

Recipe and photo courtesy of Jennie-O

TEAM FOUR
FOODSERVICE



VALUE⁴®

