



Canadian
TURKEY™

*get ready for the season
with our*

HOLIDAY

entertaining guide



TASTY. NUTRITIOUS. VERSATILE.

TURKEY, CRANBERRY AND GOAT CHEESE

party bites



TIP:

Look for make-ahead appetizers that are quick to prep and taste delicious reheated. Make canadianturkey.ca your go-to turkey resource, so you're ready for entertaining!

SERVES: 8-10, 2-3 PP

PREP TIME: 15 MINS

COOK TIME: 20 MINS

ingredients:

- 2 lbs ground turkey
- Salt and pepper to taste
- 1 tbsp garlic powder
- 1 package puff pastry
- 1 can whole cranberry sauce
- 140 gr goat cheese
- 1/4 cup mint, torn into small pieces

directions:

1. In a non-stick pan or skillet, season ground turkey meat with salt, pepper and garlic powder. Sauté until lightly browned and cooked through, 6-8 minutes. Set aside to cool.
2. Roll out puff pastry and cut into 2-inch by 2-inch squares. Press into the bottom of a mini muffin tray. Use a fork to prick holes into the bottom part of the pastry to make your 'cup'. Cook according to package instructions until barely browned. Set aside to cool. Exact number of bites may vary according to how thin pastry is rolled.
3. Fill each pastry cup with ground turkey. Top with a dollop of cranberry sauce and goats cheese.
4. Broil on high for 1-2 minutes until cheese is softened.
5. Top with mint.
6. Serve immediately.

turkey falafel bites



TIP:

For an easier-to-serve, fun meal with a casual feel, consider serving a buffet-style meal and let your guests mingle.

SERVES: 36

PREP TIME: 20 MINS

COOK TIME: 10 MINS

ingredients:

- 350 gr ground turkey
- 1 tsp olive oil
- 1/2 cup diced onion
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- Salt and pepper to taste
- 1 package (285 gr) falafel mix
- 1/2 cup store bought tzatziki
- 1/3 cup pomegranate seeds
- 1/3 cup unsalted pistachios
- 1 tbsp honey
- 36 appetizer skewers

directions:

1. Heat olive oil in a medium size frying pan over medium heat.
2. Add onions and sauté for 2-4 minutes until softened and just beginning to brown.
3. Add ground turkey, paprika, garlic powder and salt and pepper to taste.
4. Cook an additional 7-10 minutes, until turkey is cooked through and no longer pink. Mix to break up any larger chunks. Set aside to cool.
5. Prepare falafel mix according to package directions.
6. Add turkey mixture and combine.
7. Form mixture into 1-inch balls.
8. Shallow fry or sauté in a non-stick frying pan.
9. Cook falafel balls until browned, 2 minutes per side.
10. Remove and let drain on paper towels until cooled.
11. To assemble, spread tzatziki across a large appetizer platter.
12. Dot with turkey falafel bites.
13. Top each bite with an appetizer skewer.
14. Sprinkle with pomegranate seeds, pistachio nuts and cilantro.
15. Drizzle with honey.
16. Serve!

“MAKE IT FASTER”

festive carved turkey



TIP:

Get a head start on your meal! You can prep all of your staples like onions, celery and carrots up to 3 days beforehand. Dice and store in storage bags. Green beans, squash and salad greens can be washed, trimmed, and chopped beforehand.

SERVES: 11

PREP TIME: 20 MINS

COOK TIME: 2 HOURS

ingredients:

- 1 cup roughly chopped carrots
- 1 cup roughly chopped celery
- 1 cup roughly chopped onion
- 2 tbsp olive oil
- 6 cloves garlic, peeled
- 1 14-16 lb turkey, broken down into parts OR
- 2 large legs, 2 large thighs and 2 large bone-in breasts
- 6 tbsp butter, melted
- 1 cup turkey broth
- 1/2 cup white wine
- 1 tbsp each of paprika, thyme, sage, oregano and garlic powder
- Salt and pepper to season
- Fresh rosemary, thyme and sage (optional)

directions:

1. Set your oven to 425°F.
2. Place your carrots, celery, onions and garlic in a large roasting pan.
3. Dress with olive oil and season with a light sprinkle of salt and pepper.
4. Pat the turkey parts dry with a paper towel. Season with salt and pepper.
5. Combine dry spices to make a rub. Sprinkle generously on both sides of the turkey parts.
6. Spread your turkey parts around the pan skin side up. Make sure to leave room between the pieces to allow heat to circulate. If using any fresh herbs, tuck in around the parts.
7. Add the broth and white wine.
8. Roast the turkey for 30 minutes at 425°F. Lower the heat to 350°F and cook for an additional 1-1 1/2 hours until an instant thermometer inserted into the thickest part of the breast reads 170°F in the breast and 180°F in the thigh.
9. Remove from heat and tent for 30 minutes before carving.

APPLE, SAGE AND SHALLOT

stuffed holiday turkey



TIP:

For an easy way to ensure extra-crispy skin, unwrap your turkey the day before you are planning to cook it and leave it in the fridge overnight. The extra drying time will add the perfect crispiness to your turkey.

SERVES: 8-12

PREP TIME: 60 MINS

COOK TIME: 3 1/4 HOURS

ingredients:

For turkey:

- 1 whole turkey, 12-14 lbs
- 3 tbsp vegetable oil
- 1 cup turkey broth
- 1 tsp ground sage
- Salt and pepper to taste
- 2 pieces celery
- 1 large onion
- 2 carrots

For stuffing:

- 6-8 large shallots, sliced in half
- 1 large bunch fresh sage
- 1 tsp ground sage
- 3 medium apples, quartered
- 2 tbsp vegetable oil
- Salt and pepper to taste

directions:

1. Make sure the turkey is thawed and the giblets and neck have been removed.
2. Preheat your oven to 350°F (177°C).
3. Pat the turkey dry with paper towels.
4. Rub the outside of the turkey with oil, salt, pepper and sage.
5. Rub the inside with oil, salt, pepper and ground sage.
6. Stuff the cavity loosely with the sage, apple pieces and shallots.
7. Roughly chop the onions, carrots and celery. Place in the roasting pan.
8. Add the turkey to the roasting pan and set over the vegetables. Add the broth.
9. Roast the turkey for 3 3/4-4 1/2 hours, until the juices run clear and an instant thermometer reads 180°F (82°C) in the thickest part of the thigh.
10. Once cooked, remove the turkey from the oven and let it rest for at least 20 minutes before carving.

NOTE: Cooking times are for planning purposes only - always use a digital meat thermometer to determine doneness.

ROASTED TURKEY

with cornbread cranberry stuffing



TIP:

To plan for leftovers, order a turkey that is several pounds bigger than what you need. Extra turkey can be stored and frozen to use for quick and easy meals later on.

SERVES: 8-12

PREP TIME: 60 MINS

COOK TIME: 3 HOURS

ingredients:

For turkey:

- 1 whole turkey, 12-14 lbs
- 3 tbsp oil
- Salt and pepper to taste

For stuffing:

- 1 loaf cornbread, cubed and dried out
- 1 cup bread, cubed and dried out
- 1 tbsp olive oil
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1 tsp ground thyme
- 1 tsp ground sage
- 3/4 cup fresh cranberries
- 1 cup turkey broth
- 2 eggs, beaten
- Salt and pepper to taste

directions:

Prepare Turkey:

1. Make sure the turkey is thawed and the giblets and neck have been removed.
2. Preheat your oven to 350°F (177°C).
3. Prepare your stuffing and set aside.
4. Pat the turkey dry with paper towels.
5. Rub the turkey with olive oil, salt, pepper and dried herbs, inside and out.
6. Stuff the cavity loosely with stuffing.
7. Place the turkey into a roasting pan. Add the wine and the broth.
8. Roast the turkey for 3 3/4-4 1/2 hours, until the juices run clear and an instant thermometer reads 180°F (82°C) in the thickest part of the thigh.
9. Once cooked, remove the turkey from the oven and let it rest for at least 20 minutes before carving.

NOTE: Cooking times are for planning purposes only - always use a digital meat thermometer to determine doneness.

To Prepare Stuffing:

1. Heat olive oil over medium heat in a frying pan.
2. Sauté onions and celery until cooked through and browned, 8-12 minutes. Set aside to cool.
3. Mix eggs and broth together.
4. Combine onion and celery mixture, corn bread, cranberries, bread, herbs and salt and pepper to taste. Add egg and broth mixture slowly until stuffing mixture is wet but not soaked through. You may not need to use all of the liquid.