

Most Wanted Turkey Recipes



Your Favorite Dishes At Your Fingertips

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30-Min: Turkey Piccata

Ingredients:

A large, golden-brown roasted turkey is the central focus of the image. It is garnished with several bright yellow lemon wedges and fresh green herbs, likely parsley and thyme, which are scattered around its base. The background is a soft, out-of-focus white, making the turkey stand out.

1 pc of egg (large)
1/2 c of flour (all purpose)
2 tsps of grated lemon zest
1/2 tsp of salt
1/2 tsp of thyme (dried)
1/4 tsp of pepper (black)
1 lb of scaloppine (turkey)
2 tsps of butter (unsalted)
2 tsps of oil (olive oil)
Parsley (fresh); chopped

Instructions:

Beat the egg lightly on a bowl. Combine lemon zest, flour, salt, pepper, and thyme on another bowl. Dip pieces of turkey onto the beaten egg then roll on the mixture of flour till coated well.

Heat one-half of oil with one-half of butter on a non-stick skillet above moderate heat. Fry half the coated turkey for six mins till done and turn once. Wipe the pan clean and cook the rest of oil, turkey, and butter.

A Tasty Turkey Loaf

Ingredients:

- 3 lbs of turkey (ground)
- 1 c of crackers (Saltine, add more if needed); crumbled
- 2 pcs of eggs (large); beaten lightly
- 1/4 c of onion; chopped finely
- 1-1/2 oz of seasoning mix (sloppy joe)
- Salt (to taste)
- Pepper (white, to taste)

For the Sauce:

- 1/2 tsp of Worcestershire
- 2 Tbsps of catsup
- 1-1/2 tsps of mustard (prepared)
- 2 Tbsps of sugar (light brown)



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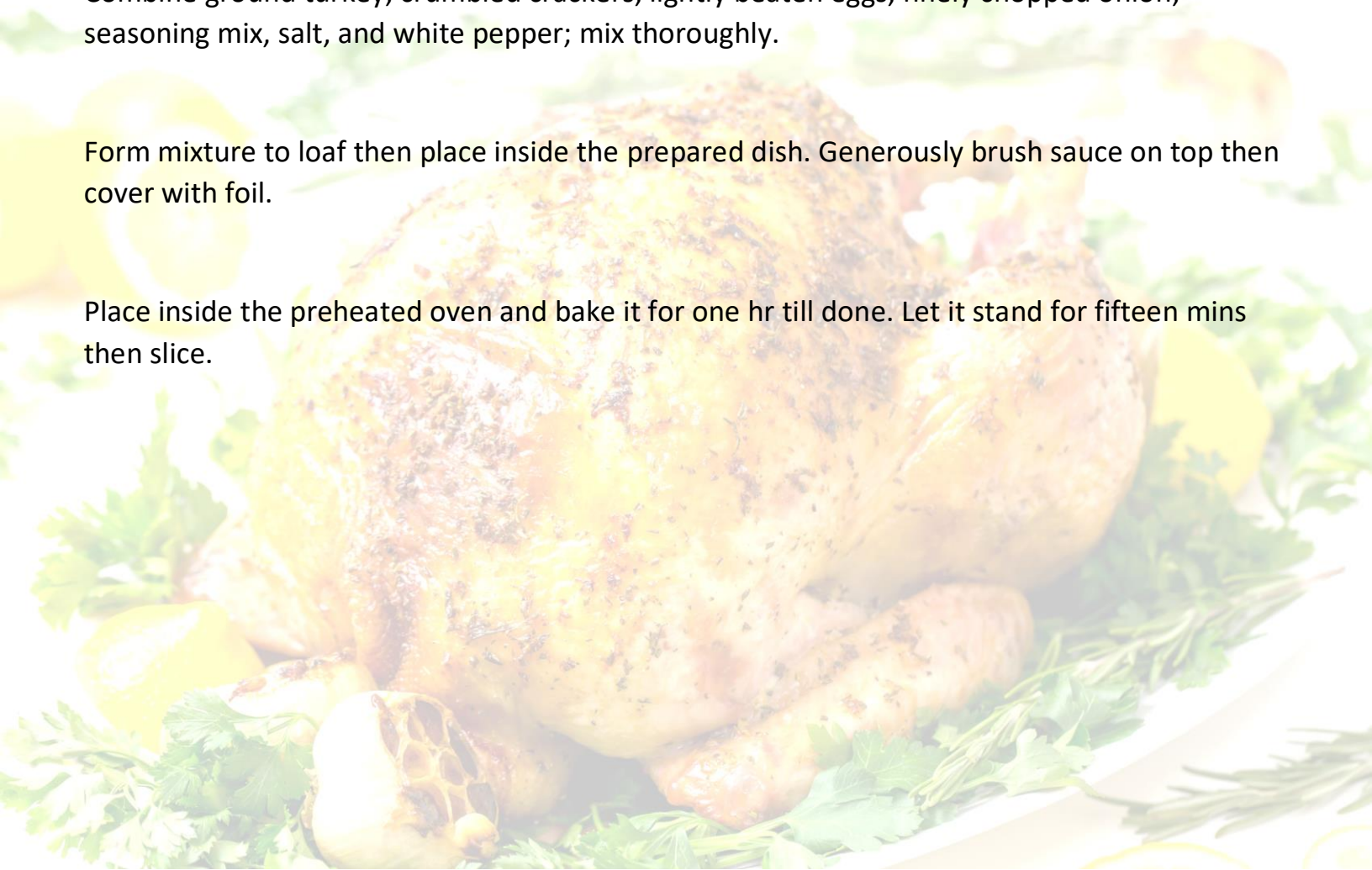
Instructions:

Preheat oven at 350 degrees F. Slightly grease a 9x13 inch baking glass dish. Combine Worcestershire, catsup, mustard, and sugar inside a bowl; mix thoroughly. Set on the side.

Combine ground turkey, crumbled crackers, lightly beaten eggs, finely chopped onion, seasoning mix, salt, and white pepper; mix thoroughly.


Form mixture to loaf then place inside the prepared dish. Generously brush sauce on top then cover with foil.

Place inside the preheated oven and bake it for one hr till done. Let it stand for fifteen mins then slice.



Acapulco Turkey Roll

Ingredients:



4 ounces of lean turkey (ground)
1-1/2 tsps of chili (powder)
1 pc clove of garlic (large); chopped finely
2 Tbsps of salsa
Salt & Pepper (to taste)
4 pc of small tortillas (whole wheat)
1/4 c of mayonnaise (diet)
2 c of steamed flowerettes (broccoli)
4 ounces of shredded cheese (Mozzarella)
Salsa (extra)

Instructions:

Combine garlic, salsa, powdered chili, and turkey inside a bowl; mix thoroughly. Cook the mixture on a nonstick skillet above moderate heat; stir constantly till cooked. Season salt & pepper; let it cool.

Spread mayonnaise on the tortillas. Divide the broccoli, turkey, and shredded cheese onto the tortillas. Place additional salsa on top then roll them up and enclose the filling. Slice diagonally into half.

Apricot Dressing For Turkey

Ingredients:

- 1 c of snipped apricots (dried)
- 1-1/2 c of water (or chicken stock)
- 1 c of celery; chopped
- 1/4 c of walnuts (or pine nuts); chopped
- 12 pcs of bread slices (dry); cubed to small pieces

Instructions:

Combine water and apricots inside the saucepan and let it boil. Let it stand, about ten mins. Add bread, celery, and nuts; toss gently to blend well. Spoon onto a greased baking glass dish then cover.

Place inside the oven and bake at 350 degrees F for 40 mins. Remove cover on the final ten mins of cooking, letting its top be browned.