



GOURMET RANGE
RESTSSO
Potted Turkey

POTTED TURKEY & CRANBERRY

1 HAT OF WORK AND EFFORT REQUIRED
Enough for 4 pots (or one big one!)

INGREDIENTS:-

500gr cooked turkey, breast or leg
200gr unsalted butter
50gr dried cranberries
Salt
Pepper
Nutmeg
Lemon juice

METHOD:-

Chop the cooked turkey finely into small pieces (you could use a food processor but do not over ziss as the turkey can become pasty!).

Melt 150gr of the butter in a non stick saucepan, over a moderate heat, do not allow the butter to colour.

Add the chopped turkey meat, mix well and allow to heat through, again do not allow to colour.

Carefully mix in all but 4 of the pieces of the cranberry. Season with a few twists of black pepper, salt and a fresh grating of nutmeg. Squeeze in a little lemon juice.

Taste and adjust the seasoning again if necessary.

Spoon the turkey mixture into sterilised jars or 'pots' pushing out any trapped air, then level off the mixture.

Melt the remaining butter in a small pan until liquid. Put a piece of the reserved cranberry on top of the levelled mixture then carefully pour the melted butter over each pot to cover the contents. Tap gently to remove any trapped air bubbles.

Cool to room temperature then put in the fridge, to chill, for at least 6 hours (can be left over night).

MARTIN'S TIP:- *Martin says "prior to serving > take pots from the fridge at least an hour before eating, this will allow the turkey to become a little softer so making it easier to spread! Serve with slices of warm toasted sour-dough bread which have been rubbed with a little raw garlic. A small bowl of olives on the side wouldn't go amiss too!"*

Tip – if you are not a fan of dried cranberries try using chopped dried apricots or figs in the mixture. This simple leftovers dish is not confined to Christmas and turkey either > try it with chicken at any time of the year!