

Turkey Rillettes

2 cups cooked /pulled dark & white meat

2 T Roasted Garlic Puree

2 T Olive Oil

½ cup turkey fat (reserve when cooking the bird)

Cider Vinegar to taste

Salt and pepper to taste (heavy on the pepper)

-Finely chop turkey with knife, place half of the chopped meat in a food processor, and blend with turkey fat & olive oil.

-Transfer the pureed mix to bowl with chopped meat, roasted garlic puree.

-Mix with spatula until combined, season aggressively with salt & pepper, add vinegar to your liking.

-Form into 4 cakes

-Pan fry in olive oil over medium heat on both sides until brown.

-Serve with cranberry sauce, squash, sweet potatoes, or whatever other Thanksgiving sides you have leftover!