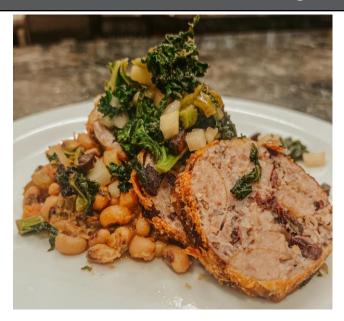
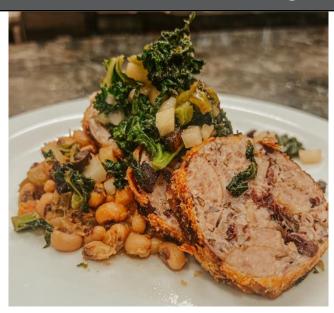
Sausage-Stuffed Turkey Leg



Serving Size	Serves 6-8 people
Chef	Dontre'al Haigler, Denny's

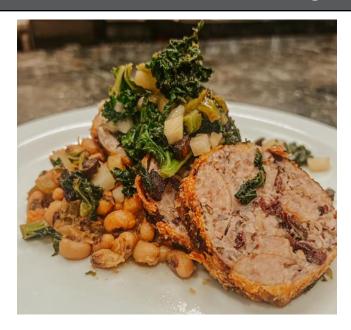
Ingredient	Quantity	Measurement	
 <u>Ultimate Bratwurst Links</u> – cut into ¼ inch half- moon shape 	8	each	
 Turkey leg – Deboned – Meat Finly Chopped / Grounded 	3	each	
 White Rice – Cooked and Chilled 	3	cups	
 Cranberries – Rehydrated in Beer 	2	cups	
Beer –	2	cups	
Salt and Pepper –	2	Tsp	
Garlic Powered –	2	Tsp	
Onion Powered —	2	Tsp	
Knorr Granulated Bouillon Chicken	1	Tbsp	

Sausage-Stuffed Turkey Leg



Ingredient	Quantity	Measurement	
For Breading:			
• Eggs	3	each	
Water -	4	cups	
A.P Flour –	3.5	cups	
 Potatoes Flakes – 	5	cups	
Ingredient	Quantity	Measurement	
For Cooking:			
Buttermilk –	3	Ounces	
Salt and Pepper –	1	Tsp	

Sausage-Stuffed Turkey Leg



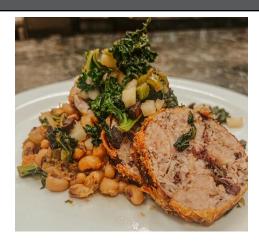
Prepping:

- 1. In a container, combine 2 cups of beer and cranberries. Cover with a lid and set aside to rehydrate.
- 2. Prepare white rice using the standard cooking method, then allow it to cool completely.
- 3. Gently pull the turkey skin down to the base of the bone. With the base of your knife, carefully remove about ³/₄ of the bone, leaving the remaining portion attached to the skin.
- 4. Place the turkey skin in a dry area to cool and dry slightly.
- 5. Remove the meat from the turkey bone.
- 6. Finely chop or grind the meat into very small pieces, using your preferred tool for the best results.
- 7. Slice 6 to 8 homestyle sausages into ¼-inch half-moon shapes with a clean knife.
- 8. In a large mixing bowl, combine the finely chopped turkey meat, sausage slices, chilled rice, rehydrated cranberries (drained), and listed seasonings.
- 9. Using a piping bag with a medium-sized opening, carefully pipe the meat mixture back into the turkey skin to form a boneless turkey leg.
- 10. Sew the open end of the turkey leg closed with a food safe needle and thread or wooden picks for a secure seal.

Cooking:

- 1. Preheat the sous vide machine to 155°F (68°C).
- 2. Place 1 to 2 turkey legs in a vacuum seal bag along with 2 to 3 oz of buttermilk, salt, and pepper. Seal the bag and cook in the sous vide bath for 2 hours.
- 3. After 2 hours, remove the turkey legs from the water bath and chill until ready to fry.
- 4. Once chilled, remove the turkey legs from the vacuum bags.
- 5. Prepare a three-stage breading system: first, dredge in flour, then dip in egg wash, and finally coat with potato flakes.
- 6. Fry the turkey legs in oil heated to 350°F (175°C) until golden brown.
- 7. Remove from the fryer and season with salt and pepper to finish.

Tart Black Eyed Peas (4oz portion)

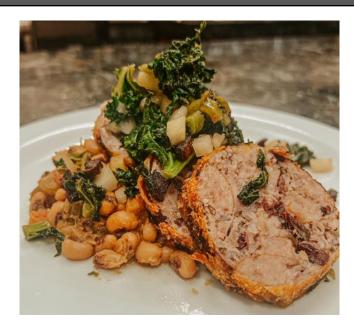


Ingredient	Quantity	Measurement	
 <u>Ultimate Hot & Spicy Sausage</u> – (medium dice) 	3	each	
Butter – room temperature	8	OZ.	
 Sweet Onion – ½ inch half moons 	2	each	
 Carrots – small dice 	4	each	
Celery – small dice	4	each	
 Black eyes peas – Fresh Soak 	2	lbs.	
Chicken Stock	64	0Z.	
• Water –	32	OZ.	
Lemon Juice	1	cup	
Salt and Pepper	3	Tsp	
Garlic Powered	3	Tsp	
Onion Powered	3	Tsp	
Knorr Granulated Bouillon Chicken	1	TBSP	

Cooking:

- 1. In a medium pot over medium heat, cook the sausage in butter until both the sausage and butter begin to brown. Remove the sausage from the pot and set it aside.
- 2. Add diced onion, carrots, and celery to the pot.
- 3. Sauté the vegetables until the carrots begin to soften.
- 4. Stir in lemon juice and simmer for 5 to 10 minutes.
- 5. Add black-eyed peas, followed by chicken stock, water, and seasonings. Cook until the beans are tender, approximately $1\frac{1}{2}$ to $2\frac{1}{2}$ hours.
- 6. If the beans become too thick during cooking, add a 1:1 mixture of chicken stock and water to adjust the consistency.

SERVING INSTRUCTIONS



Large Scale Plating:

Using a 4 oz ladle, spoon the black-eyed peas onto the bottom of the plate to form a base.

Slice the turkey leg into ¼-inch thick slices and arrange 3 to 4 slices standing or layered in the center of the black eyed peas.

Take a medium-sized portion of the kale slaw using a three-finger pinch and place it neatly on top of the turkey slices, making sure you add a small amount of dressing around the plate.

Taster Plating:

Using a 1 to 2 oz ladle, spoon the black-eyed peas onto the bottom of the plate to form a base.

Arrange 1 to 2 slices layered in the center of the black-eyed peas.

Take a small-sized portion of the kale slaw using a three-finger pinch and place it neatly on top of the turkey slices making sure you add a small amount of dressing around the plate.

Kal	e	S	law	

Serviceware	
Station Location	

(INSERT PHOTO(S) HERE)

Ingredient	Quantity	Measurement	Quantity (ea)
Apple- Peeled and Cored - Small Dice	4	each	
 Pear – Peeled and Cored - Small Dice 	4	each	
Kale . – Roughly Chop	4.5	lbs.	
Honey –	3.5	0Z.	
Brown Rice Vinger –.	4	OZ.	
Brown Sugar –	2	TBSP	
Salt and Pepper –	1	TSP	
Butter –	4	OZ	
 Dice Sausages – from beans pot 			

Preparation:

- 1. Peel, core, and dice the apples and pears into medium to small pieces.
- 2. In a large sauté pan, melt butter over medium heat.
- 3. Once the butter has melted, add the diced apples and pears to the pan.
- 4. Cook until the apples start to soften slightly, then add rice vinegar, honey, and brown sugar. Simmer for 5 to 10 minutes.
- 5. Add kale to the pan.
- 6. Cook until the kale until they turn dark green, about 3 to 5 minutes.
- 7. Season with salt and pepper to taste.
- 8. Roughly chop the cooked sausage pieces from the beans pot.
- 9. Fry the sausage pieces until they are crispy, about 2 to 4 minutes (the dark color is desirable).
- 10. In a mixing bowl, combine the kale slaw and crispy sausage pieces. Mix well.