

Sausage-Stuffed Turkey Leg



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

Ingredient

Quantity

Measurement

- Ultimate Bratwurst Links – cut into ¼ inch half-moon shape
- Turkey leg – Deboned – Meat Finly Chopped / Grounded
- White Rice – Cooked and Chilled
- Cranberries – Rehydrated in Beer
- Beer –
- Salt and Pepper –
- Garlic Powdered –
- Onion Powdered –
- Knorr Granulated Bouillon Chicken

8

each

3

each

3

cups

2

cups

2

cups

2

Tsp

2

Tsp

2

Tsp

1

Tbsp

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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	

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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 $\frac{3}{4}$ 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 $\frac{1}{4}$ -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	oz.	
• Water –	32	oz.	
• Lemon Juice	1	cup	
• Salt and Pepper	3	Tsp	
• Garlic Powder	3	Tsp	
• Onion Powder	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 ½ to 2 ½ 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.

Line Build Recipe

Kale Slaw

(INSERT PHOTO(S) HERE)

Serviceware

Station Location

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	oz.	
• 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.