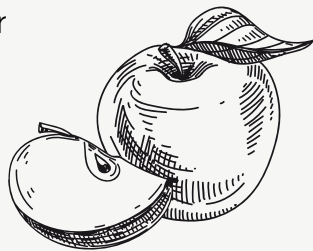


Roasted Ginger Turkey Leg with Sea-buckthorn Chutney

In this particular year, the holiday celebrations are going to be lived on a much smaller scale, and roasting an entire turkey suited for 10 guests and more is not going to be possible. However, turkey remains a traditional classic at Christmas for many families. So we thought that offering you a version that can suit smaller gatherings was well worth it! Although not as well known as cranberries, sea-buckthorn berries share similar characteristics, namely, an extremely tart, sour flavour profile. If you're having trouble sourcing sea-buckthorn in your region, you could replace them with fresh cranberries for the chutney recipe.

Best for: Lunch - Dinner

Servings: 4



INGREDIENTS

Sea-buckthorn Chutney

Recipe yields for 6X 250 ml jars. Make a little more, it makes a perfect gift for your (few) guests

375 ml (1 1/2 cup) small pearl onions, peeled
30 ml (2 tbsp) butter
250 ml (1 cup) cider vinegar
250 ml (1 cup) lightly packed brown sugar
2 Cortland apples, peeled and diced
2 peaches, peeled and diced
1 red bell pepper, seeded and diced
2 stalks celery, diced
2 garlic cloves, finely chopped
30 ml (2 tbsp) fresh baby ginger, grated
1 -2 pinches of clove
1 pinch of cayenne pepper
500 ml (2 cups) sea-buckthorn berries
Salt and pepper to taste



DIRECTIONS

1 - Prepare the Chutney

In a saucepan, brown the onions in the butter. Season with salt and pepper. Add the remaining ingredients, except for the sea-buckthorn berries. (Note that if fresh peaches are not available, they can be substituted with frozen peaches.) Bring to a boil and simmer for 20 minutes. Add the berries and cook for 5 minutes or until the fruit is cooked and the liquid is syrupy. Adjust the seasoning to taste. Pour the chutney into an airtight container or into hot sterilized glass jars*. The chutney will keep for about three weeks in the refrigerator. It can also be frozen.

*To sterilize the jars, submerge them in boiling water for 15 minutes, to ensure long and safe storage at room temperature.



INGREDIENTS

Roasted Ginger Turkey Leg

- 1 or 2 turkey legs
- 5 ml (1 tsp) fresh baby ginger, grated
- 1 garlic clove, finely chopped
- Salt and pepper to taste
- 5 ml (1 tsp) vegetable oil



You can serve the turkey pieces with mashed celeriac or potatoes and any vegetables of your choice. Garnish with the chutney and daikon radish sprouts. A festive meal every time!



DIRECTIONS

2 - Roasted Turkey Leg

Preheat the oven to 450°F. Pat the turkey legs dry with a paper towel. Using a sharp knife, separate the drumsticks from the thighs at the joint. Combine garlic and ginger. Insert the mixture under the skin of the turkey pieces, creating a nice layer between the skin and the meat. Brush the pieces with oil and season with salt and pepper. Place the turkey pieces in a baking dish covered with parchment paper and roast for 15 minutes. Lower the oven temperature to 300° F. Loosely cover the turkey pieces with foil and keep roasting them until they become fork tender and reach an internal temperature of 165° F (using a thermometer, inserted in the centre of the flesh). For medium drumsticks, this should take about 60 – 70 more minutes, depending on your oven. Let them rest, still covered in foil, for 10 minutes.

Enjoy!

Watch Chef Marie-Claude create this recipe in a step-by-step video!

