

Dobson's Turkey

Courtesy of Dobson's Bar & Restaurant

- 1 10/12 lb turkey
- 6 oz portobello mushroom
- 1 white onion
- 1 cup heavy cream
- 2 cup cooked spinach
- 1/2 cup white wine
- 6 oz jamon serrano (spanish ham or proscuitto)
- 1 spaghetti squash
- 1 tbsp chopped shallots
- 1 tbsp chopped garlic
- Salt and pepper

Preparation

Clean and boned the turkey

Season with salt and pepper

Dice the portobello and sauté with the livers of the turkey

Add 1/2 tbsp of garlic and 1/2 tbsp of diced onions

Cook all together and reserve

On a sautéed pan, add the chopped onions, spinach, 1/2 tbsp of garlic and shallots

Let it cook for 7 minutes, add the white wine and cream and let it reduce completely

Set aside

Spread the spinach mixture on the top of the turkey meat, then the jamon serrano and then the portobello in the middle

Wrap all together on aluminum foil very tidy (Must look like a big sausage)

On a big container add 2 quarts of water, place all 4 turkey parts (2 stuffed breast and 2 boneless turkey legs) in the oven for 45 minutes at 350 degrees F or until inside temperature reaches 165 degrees F

Cut the spaghetti squash in half, add butter, salt and pepper and cook for 50 minutes

Cool down and take the flesh out

Serve with your favorite red wine sauce

Decorate as the picture



Established 1984

