

Grand Hotel

Garlic Oil and Fennel Poached Turkey

Ingredients:

- **Turkey (*Broken down into semi-boneless skin-on sections*):**
 - o Turkey Leg, Skin on Thigh, Skin on Breast with Wing Joint
 - o Remove the breast from the chest cavity while keeping the wing joint intact
 - o Using a sharp knife, trim the meat from the thigh bone by finding the joint and using the thigh bone as a guide as you carefully remove the bone from the thigh meat while keeping the thigh meat and skin intact
- **Dry Rub:**
 - o ½ cup Kosher Salt
 - o 1 Tbsp. Fresh Cracked Black Pepper
 - o 1 ½ tsp. Garlic Powder
 - o 1 tsp. Onion Powder
 - o 1 Tbsp. Paprika
- **Oil Braise:**
 - o Enough Canola Oil to submerge 2/3rd of the Turkey in oil (*Similar oils with light flavor work also*)
 - o 2 cups Fennel Fronds (*Rough chopped*)
 - o 1 bulb Fennel sliced ½"
 - o Orange Peels from 2 Oranges
 - o 6 Medium Shallots (*Rough chopped*)
 - o 1 cup Garlic Clove (*Lightly crushed*)
 - o 2 oz. Fresh Thyme Sprigs
 - o Fresh Sage Stems (*Leftover from the Roasted Chestnut and Sausage Stuffing recipe*)
 - o ¼ cup Whole Black Peppercorn
 - o 5 Bay Leaves

Cooking Instructions:

1. Preheat oven to 200°F degrees.
2. Season Turkey heavily with the Dry Rub.
3. Preheat a heavy bottom braising pan over medium-high heat. Add ¼ cup oil to the pan and sear turkey skin side down and render skin over medium high heat. Once initial sear and a little caramelization has begun, reduce heat to medium and let turkey cook for an additional 7-8 minutes until skin is rendered and has become crisp. Legs and thighs should be browned on each side. (or thigh can be seared on the skin side only and then trussed with butcher twine)
4. Turn Turkey over in the pan and continue to cook over medium heat until turkey begins to brown. Check every 5 minutes. Remove turkey and set aside. Continue this process until all of the turkey is seared.
5. Drain oil from pan into a container until it has cooled to be discarded.
6. Add a ¼ cup of oil to the pan. Add onions, sliced fennel, fennel fronds, garlic, and shallots and sweat over medium-low heat stirring occasionally until the caramelization begins to lift from the pan.
7. Add the turkey to the braising pan with the skin side up. Add orange peels, thyme sprigs, sage stems, peppercorns, bay leaves, and fill pan with oil until two-thirds of the turkey are submerged in the oil. Cover pan with aluminum foil and place on the lower rack in the oven.
8. Cook in 220°F oven for 2 ½ hours, remove foil and continue to cook until internal temperature has reached 165°F. Let turkey rest in the oil for 7 to 10 minutes before removing to slice, serve, and enjoy!



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