

Stuffed Wild Turkey

- 1 ½ lb Turkey breast, slice and pound thin
- 1 c. Japanese bread crumbs, seasoned with salt and pepper
- ½ c. Flour
- 3 ea. Eggs
- 2 oz. Milk
- 3 oz. Blended oil
- Salt and pepper

Filling

- 1 c. Spinach, sauté, chop and drain liquid
- 1c. Wild mushrooms, sliced
- ½ c. Fontina cheese, shredded
- ¼ c. Onion, minced
- ¼ tsp. Garlic, minced
- 2 c. Bread, cubed and stale
- Turkey stock

Method: In a skillet, sauté the onion and garlic until lightly browns, and add the mushrooms until cooked. Stir in the bread with the turkey stock until moistens, then add the cheese. Season with salt and pepper and let cool. Lay out the turkey breasts and divide the filling among them, roll tight and let refrigerate for 1 hour. Roll in flour then in the egg and milk mixture and then in the bread crumbs. In another skillet heat 3 oz. of oil and brown turkey on all sides and place in 400-degree oven for 12-15 min. Let rest and slice. Serve with your favorite mashed potatoes and vegetables and top with turkey gravy.

Sauce

- 2 lb. Turkey bones, brown in oven
- 2ea. Carrots, peeled and chopped
- 1 bu. Celery, chopped
- 2 ea. Onion, peeled and chopped
- 2 ea. Bay leaves
- 2 ea. Garlic cloves
- 1 g. Water
- Roux
- Salt and pepper to taste

Method: In a stock pot bring all ingredients to a simmer for 6 hours. Strain and reserve some liquid for filling. Bring back to simmer, thicken with roux and season to taste.