Pulled Ginger Turkey

For 2 to 2.5 kg turkey thigh and breast with bones and skin;
suitable for all fowl types.

Preparation: in oven, on grill, or smoker

- Soak fowl in a cured-salt brine mixture for six to eight hours, or overnight (chilled). This improves the color of the meat and adds flavor.

- For the brine you'll need 4 l water plus 60 g curing salt, provided in each Pulled Ginger Turkey package (15 g curing salt per 1 l water).

- Remove fowl from brine, pat dry with a clean dishtowel or (paper) towels. Discard brine mixture.

- Salt and pepper fowl to taste. Brown on all sides in an oven-proof roasting pan.

- Distribute the entire content of the ginger mix package on and around the meat.

- Pour 2 l liquid over the meat. Either just water or a 50/50 mix of water with Moore than Spice Bouillon, orange juice, OR wine.

- Cover with lid and roast at 165 to 170° C in the oven. Remove cover after about 1.5 hours and continue to roast an additional hour in the oven (or until a core temperature of 85 to 90° C is reached) to allow for browning or crispy crust.

- Remove meat from the roasting pan, place aside.

- Using a strainer, separate ginger mix from the sauce into a bowl. DO NOT DISCARD SAUCE, but return it to the roasting pan.

- Remove skin from meat and place aside.

- Remove meat from bone and separate meat using two forks. Return meat to the sauce.

Preparation tips

- The same principles apply when closed-top grilling.

- For all you "smokers" out there simply add the drained Pulled Ginger Turkey mix to smoking tray with or without wood chips.

Serving ideas

- „Pulling" the turkey or fowl is optional, you can serve sliced or in pieces, too.

- Your finished product is not limited to just filling for burgers, but itn's fantastic as taco and gyros filling. It's also complementary to rice, potatoes, vegetables, or as salad topping.

- Fowl skin: I fry or bake the turkey skin until crisp and serve it as a crumble or chip.

You'll need these products

Pulled Ginger Turkey

Bouillon