



Braised Turkey

Serves 16

Serve with any of the following:

[Joseph Phelps Napa Valley Cabernet Sauvignon](#)

[Joseph Phelps Napa Valley Merlot](#)

[Joseph Phelps Insignia](#)

[Joseph Phelps Backus Vineyard Cabernet Sauvignon](#)

3 Tbsp olive oil
1 ½ lb Italian sausage, cut into 2 inch pieces
6 oz pancetta, cut into ½ inch dice
6 turkey thighs
Salt and pepper to taste
1 ½ oz dried porcini
4 ½ cups water
¾ lb carrots, peeled and diced
¾ lb celery, peeled and diced
1 ½ large onion, sliced
Several sage leaves or sprigs of thyme or rosemary
¾ lb shitake mushrooms, sliced
½ cup red wine reduction, Joseph Phelps Cabernet Sauvignon or Merlot
Poultry stock or water, if needed
1 large boneless turkey breast, cut in half

Soak dried porcini mushrooms in 4 ½ cups of boiling water for at least 10 minutes. Drain mushrooms, reserving water (pass through paper towel to remove grit). Chop mushrooms and set aside.

Preheat oven to 300 degrees.

Place olive oil in large skillet, over medium heat. Sprinkle thighs with salt and pepper. Sauté pancetta and sausage pieces in large heavy bottomed kettle (a braising kettle works fine) until sausage pieces are cooked through. Remove browned pancetta and sausage. Place thighs, skin side down, in kettle (2 or 3 batches, depending on size of kettle) and cook until nicely browned. Turn thighs when they are well browned and cook a minute or so, on the skinless side. Place browned thighs in large roasting pan, skin side up.



Place breast halves, skin side down in kettle and cook until nicely browned. Turn breast halves and cook a minute or so longer, then set aside in covered pan.

In kettle used for cooking turkey, cook the carrots, celery, onions, herbs, and mushrooms. When all vegetables are tender and beginning to brown, add the drained porcini mushrooms. Return pancetta and sausage to the kettle and cook for another minute, then turn off heat.

Fill space between thighs in the roasting pan with vegetables and sprigs of herbs. Add mushroom soaking liquid and red wine reduction.

Add stock or water, if needed, to come at least halfway up the sides of the thighs. Roast uncovered for 2 hours, checking liquid level occasionally. Place breast halves, skin side up, on top of thighs and continue roasting until meat thermometer in breast meat reaches 160 (30-40 minutes). Remove turkey from oven and allow to rest 15 minutes before serving.

You may now ladle off some of the poaching liquid and solids and distribute over the surface of a fully cooked-in-advance herbed bread dressing (separate turkey dressing recipe) prior to reheating the dressing before serving.

To serve, slice the breast and cover one half of large platter with the slices. Shred thigh meat and add to other half of the platter. Ladle the braising liquid with solids for topping the dressing, mashed potatoes and the turkey meat.