

Smoked Turkey Loaf

Brine for a 10 pound Turkey

U.S.	Ingredient	Metric	Percent
2 qt	Water, pure	2000 ml	73.0
¾ cup	Salt	250.0 g	9.0
1¼ cup	Brown Sugar	250.0 g	9.0
½ cup	Maple syrup	125.0 ml	4.5
3 Tbs.	Maplene (flavoring)	45.0 ml	1.5
2 Tbs.	Liquid smoke	30.0 ml	1.0
3 Tbs.	Onion flakes, dry	15.0 g	0.5
2 Tbs.	Cure #2	14.0 g	0.5
2 Tbs.	Black pepper, grd	12.5 g	0.5
1 Tbs.	Garlic powder	9.0 g	0.3
1 Tbs.	Allspice, ground	6.0 g	0.2
			100.0 %



Method:

1. Place the turkey in a large container and cover with the brine made from the above ingredients and refrigerate for 12 hours.
2. Remove turkey from brine and remove wings, thighs and legs.
3. Skin the breast of the turkey and carefully remove the meat from the carcass; try to keep the breast meat intact; reserve the skin but remove and discard the large, thick tendon from the supreme. Set breast aside in refrigerator until needed.
4. Remove the skin (reserve) from the thigh and de-bone, removing all the sinew and tendons from the meat: Reserve the wing and legs (and any bones) for some other use.
5. Chop the skin into small squares and place in a food processor, along with any small pieces of meat that can be gleaned from the bones and carcass; process until well emulsified.
6. Line a cooking mold with parchment paper and arrange the breast meat in layers. Sprinkle a fine dusting of gelatin over each layer of meat.
7. Mix the dark meat with the emulsified skin and add over the top of the breast meat.
8. Cover the meats with another piece of parchment paper and place the spring lid on the mold.
9. Cook in 180°F (82°C) water for 90 minutes; cool in ice water and un-mold.
10. Smoke at ~100°F (~38°C) for 2 hours; cool and refrigerate for several hours before use.

Glenn Shapley/Len Poli
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