

Turkey Pastrami Roll (Smoked)

3 lb. Approx. net weight Turkey Dark Meat, from a 12 to 14 lb. Turkey – left on the bone

BRINE:

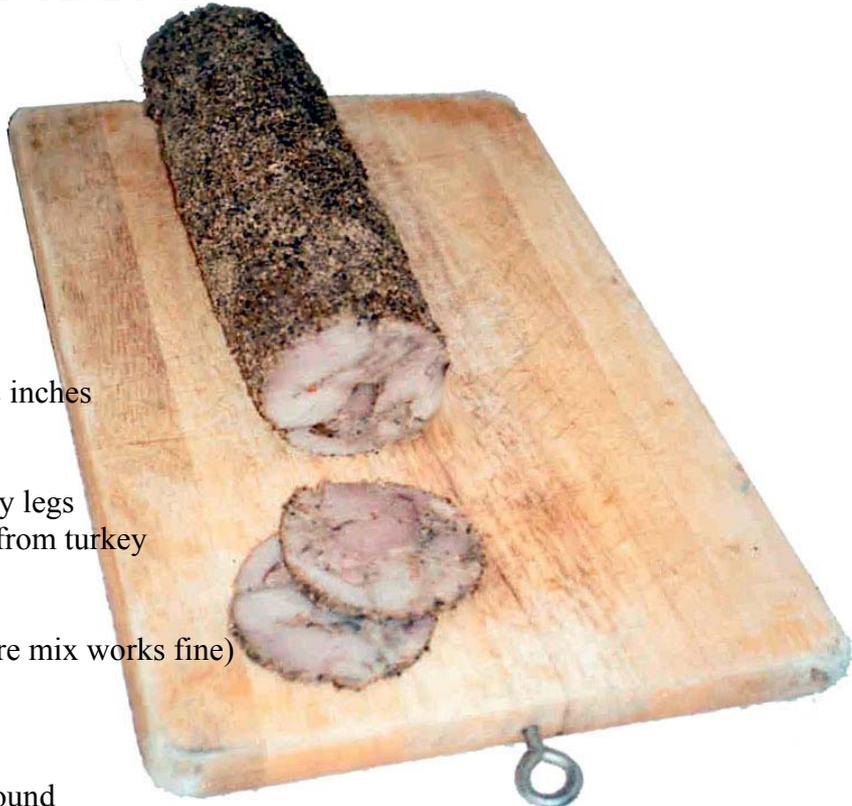
- 1 gal. Water, filtered
- 2/3 c. Non-iodized salt, Sea salt or kosher salt
- 1/2 c. Brown Sugar
- 1/3 c. Black pepper, cracked
- 20 Juniper Berries, crushed
- 15 Cloves, whole
- 12 Garlic cloves, crushed
- 1 T. Allspice, cracked
- 1 T. Coriander, cracked
- 1 T. MSG
- 1 T. Instacure #1
- 3 Bay leaves
- 1 Cinnamon stick, about 2 inches

MEAT PASTE:

- 1/2 c. Skin from smoked turkey legs
- 1/2 c. Small dark meat pieces from turkey
- 1 1/2 T. Gelatin
- 3/4 ts. Onion powder
- 1/2 ts. Mixed Italian herbs (store mix works fine)
- Salt to taste

CRUST:

- 1/3 c. Black pepper, coarse ground
- 2 T. Coriander, ground
- 10 Juniper berries, very finely chopped



1. Separate legs and other dark meat sections from thawed turkey; leave skin on and keep on the bone. * [For the breasts, I might suggest removing from the bone whole and placing into a honey-brine (2/3-cup honey to salt, water and cure as above) concurrently with this recipe, and then you can soak, surface-dry and smoke them at the same time as the dark meat. After smoking, just bake until done for delicious honey-smoked turkey breasts].
2. Combine brine ingredients and add dark meat sections to the brine. Refrigerate for about 10 to 14 days.
-
3. After brining, remove turkey from brine and soak in ice water for about 1 1/2 hour.
4. After soaking, surface-dry turkey sections by hanging them on hooks and let air-dry until skin no longer feels wet and tacky; about 1 to 2 hours depending on your local climate. A gentle fan may be helpful here.
5. When dry to the touch, cold smoke for 12 hours.
-

6. After smoking, remove the skin and separate dark meat from the bone; try to maintain the meat in large chunks. I prefer to have 1" x 1" x 3" chunks for texture and ease of stuffing into the casing. Reserve the skin for later use.
 7. At this point, it may be advisable to slice a small section from a larger chunk of meat, pan it in a dry frying pan, and then taste for salt level. If needed, add more salt to the meat (try ½ ts. at a time), mix well, then pan and taste again.
 8. Chop some of the reserved smoked skin until you have about ½-cup. Combine the ½-cup of skin with another ½-cup of the smallest meat pieces along with the gelatin and onion powder, and then purée in a food processor until emulsified. Lastly, add the Italian herbs.
 9. Add the meat paste to the larger chunks of turkey and combine very well, being sure all the large chunks are coated with the meat paste.
 10. Stuff tightly into a 2½" to 3" non-porous artificial casing, suitable for bologna. Be sure to remove all air bubbles by tightly holding the casing at the top and gently massaging from the bottom up, releasing air as it is forced to the top. Tie off or crimp securely to prevent water from getting in while cooking.
 11. Cook in 180°F (82°C) water for 90 minutes; cool immediately in ice water when done.
 12. Refrigerate overnight.
-
13. The next day, remove casing and gently scrape off most of the gelatin accumulated outside of the loaf, but leave just enough for the crust mix to stick to the loaf.
 14. Combine crust ingredients in a large flat dish or pan, and then roll loaf in crust mix until evenly coated.
 15. You can slice and eat immediately at this point. Otherwise, re-wrap in plastic wrap for storage in the refrigerator. It tastes even better after a day or two in the fridge. You can also cut into sections and freeze for later use.

Copyright -All rights reserved -December 2003
 Kirk Mazzia
 Huay Ngoo, Chainat, Thailand

Permission to post granted to Len Poli.
 Special thanks to Len and his website for
 his influence in the creation of this recipe.