



SLOW-COOKED  
TURKEY CARNITAS

*Trefethen*

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## INGREDIENTS

1/4 cup vegetable oil  
4 lb turkey breast, cut into large pieces  
3 Tbsp kosher salt  
1 onion, chopped  
1 clove garlic, crushed  
1 whole orange, cut into 8 pieces  
1 Tbsp chili powder  
1/2 tsp dried oregano  
1/2 tsp ground cumin  
16 oz turkey broth  
serve with: corn tortillas, minced onion, fresh cilantro, avocado, sour cream

## PROCEDURE

1. Heat the vegetable oil in a large Dutch oven over high heat. Season turkey with salt, place in the Dutch oven, and cook until browned on all sides, about 10 minutes.
2. Add the onion, garlic, orange, chili powder, oregano, and cumin to pot. Pour in the turkey broth, stir to combine, and bring to a boil. Reduce heat to medium-low, cover, and continue to simmer until turkey is very tender, about 2 1/2 hours.
3. Preheat the oven to 400F. Transfer the turkey to a large baking sheet, reserving the cooking liquid. Drizzle turkey with a small amount cooking liquid and lightly season with salt. Bake until browned, about 30 minutes. Drizzle more of the cooking liquid on the meat every 10 minutes and use two forks to shred the meat as it browns.
4. Serve the carnitas on warmed corn tortillas with minced onion, fresh cilantro, avocado, and sour cream. Enjoy!

## TREFETHEN WINE PAIRING

***Pinot Noir:*** *Sumptuous with gorgeous strawberry, cherry, and cranberry flavors layered with delicate notes of cedar, earth and spice. Balanced on the palate with bright acidity and integrated tannins.*