Different Turkey Dish

One of the newer additions to supermarket meat cases is ground turkey. Here's a variation on ground beef that's not only wonderfully versatile but it's also inexpensive.

Ground turkey, mushrooms, whole berry cranberry sauce, and rice makes a tasty and far less expensive stuffing for the pastry casing than the traditional but costly fresh salmon stuffing.

TURKEY KULEBIAKA

PASTRY

4 cups sifted flour
½ pound chilled butter
6 tablespoons chilled vegetable shortening
1 teaspoon salt
10-12 tablespoons ice water
Beaten egg

In large size mixing bowl, combine flour, butter, shortening, and salt. Using pastry blender, cut fat into flour until mixture resembles coarse corn meal. Gradually add water mixing lightly with fork until mixture sticks together and forms a ball. Cover with waxed paper. Chill 3 hours.

TURKEY FILLING

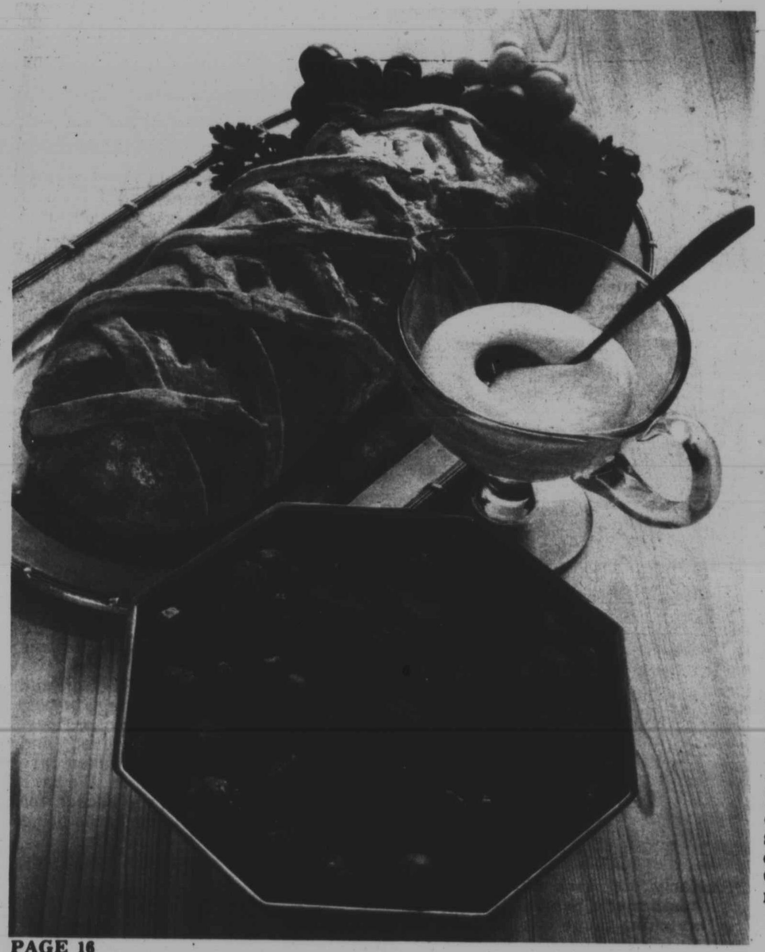
1 large onion, chopped
3 tablespoons butter or margarine
½ pound mushrooms, sliced
Two-thirds cup Ocean Spray whole berry cranberry sauce
1-½ lbs. raw ground turkey
3 cups cooked long-grain rice
1 teaspoon salt
¼ teaspoon pepper

In a large skillet saute onion in butter for 5 minutes. Add ground turkey and cook over medium heat until meat is browned. Add mushrooms and cranberry sauce and cook for an additional 3-4 minutes. Add rice, salt and pepper. Toss gently just to mix well. Set aside.

TO ASSEMBLE KULEBIAKA

Preheat oven to 400 degrees F. Remove chilled dough from refrigerator. Place on a well floured surface. Roll dough with a floured rolling pin on a floured surface to a 16 x 14 inch rectangle. Butter a large baking sheet. Roll dough over rolling pin and onto buttered baking sheet. Brush with beaten egg. Spread with turkey-rice mixture. Bring one side of dough up over filling.

Make slits at each end of loaf to allow steam to escape. Cut even strips of any unused dough and place in decorative manner on loaf. Brush entire loaf with beaten egg. Bake for 1 hour or until golden brown. Serve with Bechamel Sauce. Makes 12 servings.



SWEET AND SOUR SAUCE

2 tablespoons vegetable oil
½ cup diced green pepper
½ cup diced red pepper
2 large carrots, thinly sliced
1 can (16 ounce) Ocean Spray whole berry cranberry sauce
½ cup chicken broth
¼ cup vinegar
2 tablespoons sugar
1 tablespoon soy sauce
2 teaspoons minced fresh ginger
2 tablespoons cornstarch
One-third cup water

In a saucepan, heat oil and saute peppers and carrots for 3 minutes, or until tender. Add cranberry sauce, chicken broth, vinegar, soy sauce, sugar, and ginger. In a bowl, combine cornstarch and water; stir into sauce. Cook, stirring constantly, until mixture thickens.

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