

KOHLER FOOD & WINE

BACON-WRAPPED TURKEY LOIN STUFFED WITH TART CHERRIES

Jamika Pessoa

Yields: 6 servings

INGREDIENTS:

½ cup tart cherries (dried, canned and drained, or frozen and thawed)
½ small yellow onion
3 cloves garlic
½ bunch loosely packed parsley
1-2 sprigs rosemary leaves
3 thyme sprigs
1 teaspoon fennel seeds, crushed
2 tablespoons olive oil
Kosher salt, to taste
Black pepper, to taste
2-3-pound boneless turkey loin, butterflied
5 bacon slices
3 Yukon Gold potatoes, diced into bite-size pieces
½ bunch kale leaves, torn

DIRECTIONS:

Preheat the oven to 400 degrees F.

In a food processor, pulse cherries, onion, garlic, parsley, rosemary, thyme, fennel seeds, and olive oil. Season with salt and pepper to taste.

Next, lay three strings of butcher's twine on a cutting board, spaced about 2-3 inches apart. Then, lay out strips of bacon on top of the string, with strips spaced closely together. Place butterflied turkey loin on top of bacon. Lightly season with salt and pepper to taste. Spoon cherry herb mixture about an inch from the edge of the turkey, then roll turkey with bacon strips until seam side is on the bottom. Lastly, secure with string using a single knot and trim ends of string if necessary.

In a Dutch oven or high-side skillet, sear turkey loin over medium-high heat on all sides. Bacon should begin to brown, and fat rendered. Add diced potatoes to pan and roast for 25-30 minutes or until internal temperature is 160-165 degrees F.

Remove the pan from oven, add kale leaves. (Feel free to add some chicken broth or water to create more pan juices if necessary.) Cover pan and allow turkey to rest and kale to wilt for 10 minutes.

To serve, remove string from turkey. Slice the turkey and serve with the potatoes and kale greens.