



Favourite Recipes from our Members

Dutch Oven Sweet and Sour Turkey

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| 1 wild turkey, cleaned, cut up | 2 TBSP cornstarch |
| 1 onion chopped | ¼ cup sugar |
| 1 clove garlic, minced | ¼ cup vinegar |
| 1 bay leaf | 2 TSP salt |
| ½ TSP mustard seeds | 10 peppercorns |

Place turkey in large pot or Dutch oven with 4 cups water. Add onion, garlic, bay leaf, cloves, mustard leaves, salt and peppercorns. Cover and simmer for 2 hours. Remove turkey, strain broth. Return broth to pot and add starch combined with vinegar and sugar. Cook, stirring until broth thickens. Add turkey and simmer 15 minutes more.

Enjoy