

Lager Laced Pulled Turkey Strudel with Grilled Pineapple and Habanero Slaw

Yields: 6-8 servings

By Chef Thomas J. Long, CEC, AAC and Renee Nasta, CC



Lager Laced Pulled Turkey Strudel

- 1 lb. 12oz boneless/skinless turkey thigh meat (or 2 ½ lbs. bone-in thighs)
- 1 Tbsp Liquid smoke
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1, 12 oz bottle ABC Mountain Lager
- 1 ½ cups of your favorite BBQ Sauce (I use Sweet Baby Rays Original)
- 1, 17 oz package Pepperidge Farm Puff Pastry (2 sheets)
- All-Purpose Flour for dusting
- 1 egg beaten with a Tbsp of water to make egg wash
- 1 cup shredded Cheddar Jack cheese

Place Turkey meat in a large Ziplock bag. Combine liquid smoke, Lager beer, salt & pepper and pour over turkey. Brine for 24 hours.

Pre-heat oven to 325°F. Place turkey and brine in baking dish. Cover & roast for 2 hours or until turkey shreds easily and is fork tender. Remove from oven and cool. Pull Turkey to medium size pieces. Remove any bones and discard. Strain and save pan juices to help reheat turkey.

Chef's Tip: *Cooking the turkey can be done the day before to save time. Thaw Puff Pastry in refrigerator the day before you want to use it to make it easier to work with.*

To complete the recipe, preheat oven to 375°F. Combine cooked turkey, BBQ sauce and ½ of the remaining pan juice in a small bowl. Mix to get well coated. Unfold Puff Pastry on floured surface and roll slightly to get it to an 8 x 12-inch size rectangle. Facing the dough in a landscaped position brush edge of dough with egg wash. Line 2 cups of pulled turkey meat down the center of dough but leave 1 ½ inches of space on each end. Sprinkle ½ cup of cheddar jack on top of BBQ. Left edge and roll strudel away from you to seal. Crimp ends of strudel with a fork and make 4 small slits in top of strudel for venting. Egg wash and place on parchment lined pan. Repeat procedure and bake strudels for 25-35 minutes until golden brown all over and 165 degrees on the inside. Let it for 10 minutes for slicing into portions. Serve with Grilled Pineapple Habanero Slaw.

Grilled Pineapple and Habanero Slaw

Vinaigrette

- 2 tablespoons wheat beer
- 1 tablespoons white wine vinegar
- ½ tablespoon honey
- ½ tablespoon Dijon mustard
- ¼ teaspoon kosher salt
- 3 tablespoon olive oil

Add all the ingredients for the vinaigrette to a bowl and whisk together till emulsified. Place in refrigerator while prep for slaw is completed.

Grilled Pineapple and Habanero Slaw

1 lb. Napa Cabbage, shredded

1 lb. Red Cabbage, shredded

1 Whole pineapple, cut into lengths

1-2 Habanero peppers, whole

2 bunches Scallions, sliced

2 tablespoons fresh parsley, chopped

Heat up grill pan. Peel and core pineapple, Slice into long pieces for easy grilling. Coat pan with oil and grill the pineapple and whole habaneros until slightly charred with grill marks. Once cooled, dice the pineapple into ¼ inch dice and brunoise the habanero peppers. Shred Napa and Red cabbage, slice scallions and chop parsley.

In a large bowl, add the cabbages, scallions, pineapple, habanero, and parsley. Add vinaigrette and toss. Taste and add salt and pepper to taste. Allow the slaw to sit refrigerated for 5-10 minutes before serving.