

RECIPES

Turkey Chile Picadillo

This *picadillo* is one of those recipes that delivers a lot of flavor with very little effort! It is delicious when used as a filling for everything from tacos to burritos to *tostadas*. It is also terrific when served in a bowl with rice and/or beans and some *pico de gallo*! To make the puffy flour *tostadas* with which it is pictured, simply put formed but uncooked flour tortillas into an inch or so of cooking oil heated to 375 degrees and fry, turning them as necessary with kitchen tongs, until they are golden brown and crispy. As usual, be careful of burns that can result if the oil spatters.



Turkey Chile Picadillo

Ingredients

3 guajillo chiles, stems and seeds removed
2 cups soaking water
3 cloves garlic, coarsely chopped
Heaping $\frac{1}{4}$ teaspoon powdered cumin
 $\frac{3}{4}$ teaspoon leaf oregano
1 $\frac{1}{2}$ tablespoons extra virgin olive oil
1 $\frac{1}{4}$ pounds 93% lean ground turkey
 $\frac{1}{3}$ cup no-salt-added tomato sauce
Heaping $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ teaspoons rice vinegar
3 bay leaves

Directions

1. Toast and rehydrate the chiles. Toast the chiles in a dry skillet over medium heat until they just begin to change color and produce a toasty aroma. Tear them into small pieces, place them in a bowl, cover them with 3 cups hot tap water and allow them to rehydrate for 20 – 30 minutes. Pour off the soaking water, and reserve 2 cups of it.

2. Blend the chile sauce. Place the chiles in a blender, add the 2 cups soaking water, garlic, cumin and oregano, and blend to a smooth puree.

3. Brown the turkey, and finish the dish. Heat a Dutch oven or similar pot over medium to medium-high heat, add the oil and then the turkey. Cook the turkey, breaking it into pieces as small as possible with a large spoon until it has browned. Add the blended chile mixture, tomato sauce, salt, vinegar and bay leaves. Bring to a boil and then turn down to a low simmer and cook until all the liquid has evaporated. That should take at least 40 minutes for the meat to be as tender as it should be. If the liquid evaporates faster, just add a little water and finish at a bare simmer.