



A HAPPY CAMPER

Exotic Turkey & Rice for 100 People

Ahappycamper.com or 208-736-8048

- 2 1/2 lbs. Onion, finely chopped
- 2 1/2 oz. Garlic, chopped
- 5 qt. Chicken or Turkey stock
- 12 oz. Raisins
- 2 cans (#10) Apricot halves, drained & quartered
- 3 Tbsp Salt
- 2 1/2 lbs. Red or Green Bell Pepper, diced
- 8 oz. Vegetable oil
- 3 lbs. 12 oz. Brown Rice
- 5 oz. sweetened, flaked Coconut
- 1/3 cup Curry Powder
- 4 tsp ground Black Pepper
- 12 lbs. sliced, Cooked Turkey

In your 17" Maca Dutch Oven, saute onion, bell pepper and garlic in oil until soft. Add stock and bring to a boil. Stir in rice, raisins, coconut, apricots, curry powder, salt and pepper. Return to boil. Cover and simmer about 45 minutes, until liquid is absorbed and rice is tender; set aside.

Sauce:

- 1 1/2 lbs. Butter
- 1 tsp Curry Powder
- 1 1/2 tsp Ground Black Pepper
- 12 oz. Flour
- 1 Tbsp Salt
- 6 qt. Chicken Stock

Melt butter in saucepan; stir in flour, curry powder, salt and pepper. Cook, stirring for 5 minutes. Do not brown. Whisk in stock. Cook until mixture is thickened and coats the back of a spoon, about 20 minutes. Cool, set aside.

To assemble:

Spread 1 cup sauce on bottom of 17" Maca Dutch Oven.

Arrange turkey slices in 2 overlapping rows or more, topping each slice with 1/2 cup rice mixture. Cover evenly with sauce.

Bake at 400°F for about 30 minutes, until heated through and sauce bubbles.