

Wild Turkey Carnitas

Serves 4

Adapted from [Wild Turkey Carnitas](#) from Hank Shaw's [Hunter Angler Gardener Cook](#) blog.

If using breasts instead of thighs or legs, be careful with your heat. You'll want to have a steady simmer and the breasts will cook quicker than bone-in thighs or legs. I was multi-tasking when making this recipe and when I finally checked on the meat, my liquid was boiling instead of gently simmer which may have contributed to a slightly drier texture. I'd be more careful about watching this in the future and would also recommend using thighs or legs in place of the breast.

If wild turkey isn't available to you, feel free to make this recipe with domestic turkey, chicken, or pork shoulder. Shaw recommends drizzling the browned turkey with honey at the end. I prefer to omit the honey and sprinkle the shredded turkey with brown sugar during browning. It adds a hint of sweetness and aids in caramelizing.

For braising:

1 large turkey breast or preferably 2 turkey legs plus wings or 2 turkey thighs
Kosher salt
1 tablespoon juniper berries
1 tablespoon black peppercorns, cracked
1 tablespoon coriander seeds, cracked
1 tablespoon cumin seeds
1 tablespoon oregano
2 teaspoons ground cinnamon
4 whole cloves
3 dried Arbol chilies
2 California bay leaves or 3 Turkish bay leaves

For browning:

¼ cup canola oil or olive oil
2 to 4 teaspoons light brown sugar
Juice from ½ orange
Salt, to taste
Freshly ground black pepper

To serve:

Warmed corn tortillas
Tabasco hot sauce
Lime wedges
Chopped red onion (or Vidalia onion for a Southern twist)
Chopped avocado
Corn tortillas

This recipe came from *Minced* at www.mincedblog.com.

If the skin is still on the turkey remove it. Place the turkey meat in a large Dutch oven and add all the herbs and spices. Add enough water to just cover the meat and bring to a simmer. Cover and simmer gently for 3 hours or until tender.

When the turkey is tender, remove the turkey and allow it to cool. Use your fingers or two forks to shred the turkey. Discard any bones. Reserve about 3 cups of the shredded turkey to brown for carnitas. The remaining meat can also be browned or stored in the refrigerator and used for other purposes

Add the canola oil to a large heavy bottomed frying pan (I like to use my cast iron skillet) and heat over medium high heat. When hot, add the 3 cups of turkey and sprinkle with the brown sugar. Stir only occasionally, letting the meat get brown and crispy, until it is done to your liking. Season to taste with salt and pepper.

Remove the pan from the heat and drizzle the meat with the orange juice. Adjust seasonings if needed. Serve atop warmed corn tortillas with Tabasco hot sauce, lime wedges, chopped onion and avocado. Enjoy.

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