



Food Services



Chef Tips

For optimal browning and taste:

1) Do not rinse ground meat. 2) Do not crowd ground meat. Crowding may cause the juices to pool around the meat. Pooling causes the juices to steam the meat rather than brown it, making it less flavorful.

Variations : Cook rice the day before, and cool in the refrigerator. Critical Control Point: Cool to 40 ° F or lower within 4 hours. If ground turkey is frozen, defrost in the refrigerator for 1 day per 1-5 pounds. Store raw ground turkey at 40 ° F or lower.



Creamy Wild Rice Wild rice is harvested in northern Minnesota on the Ojibwa lands, where it grows naturally in the waterways. This form of wild rice has been an essential component of the Native American diet for many generations. The prepared product is soft and plump and has a nutty flavor.

Makes: 6 servings Cook time: 1 hour 15 minutes

INGREDIENTS

1 /3 cup wild rice, uncooked 1 cup brown rice, uncooked 1½ cups water 13 ounces turkey, ground, fresh or frozen 1 cup onions, fresh, ¼" diced 1 cup celery, fresh, ¼" diced 1 cup cream of mushroom soup, condensed ¾ cup milk, non-fat (skim) 1 tablespoon garlic powder 1 teaspoon pepper, black, ground Nonstick cooking spray

DIRECTIONS 1. Preheat oven to 350 °F. 2. Combine wild rice, brown rice, and water in a small stockpot. Stir once. 3. Heat on medium-high heat to a rolling boil. Cover, and reduce heat to medium. Cook until water is absorbed, about 15–20 minutes. Fluff the rice gently with a fork, and set aside. 4. Place a medium skillet on medium-high heat. 5. Brown ground turkey. Add onion and celery. Continue cooking on medium heat until onions and celery are soft, 5–7 minutes, and the internal temperature of the meat reaches 165 °F or higher for at least 15 seconds. Drain. 6. Stir in rice and remaining ingredients. Bring to a boil. Remove from heat. 7. Lightly coat a medium baking dish (8" x 8") with nonstick cooking spray. 8. Spread mixture evenly into baking dish. Cover with foil. Bake for 30 minutes or until liquid has absorbed and dish is creamy. 9. Serve ¾ cup. Critical Control Point: Hold at 140 °F or higher.