



# recipe card

2026

NAME OF DISH

Pg 1 of 2

## Turkey & Dusky Grouse Carnitas

CATEGORY

Turkey/Grouse

PREP TIME

15-20 mins

COOK TIME

1.5-4 Hours

### INGREDIENTS

- 2 to 4 drumsticks, or 2 thighs
- 1 quart turkey or chicken stock
- 1 orange, sliced
- 1 small yellow onion, sliced
- 3 cloves garlic, smashed
- 2 tsp dried thyme
- 2 tsp oregano, Mexican if possible
- 1 small cinnamon stick
- 3 bay leaves
- ¼ cup brown sugar

### INGREDIENTS CONT.

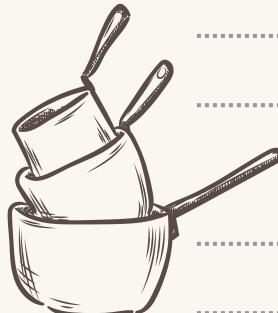
- Salt
- 5 Tbsp lard or olive oil

### directions

- Set the turkey in a large pot, such as a Dutch oven, and add the turkey stock. Add enough water to cover the turkey, then all the remaining ingredients except for the lard. Bring to a simmer and add salt to taste. Cook gently until tender, anywhere from 90 minutes to 4 hours, depending on whether your turkey is store-bought, or, on the extreme end, an old wild tom.

### notes

Original Author: Jeremiah Rummel



cont. on next page



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### directions

- When it is tender, remove the turkey from the pot and let it cool. Shred the meat off the bones and, if using thighs, shred fairly fine -- remember this will be a filling for tacos or burritos. You can store the meat for up to a week at this point.
- To finish, add the lard to a frying pan and brown the meat as much as you like. I like a mix of soft and crispy, so I lay the meat out in one layer and crisp just one side.

### notes

I prefer this in soft tacos, with roasted chiles and cilantro or parsley.

**Accompaniments:** limes, onions, maybe a hot sauce or homemade salsa verde is a great sauce here.

*Original Author: Jeremiah Rummel*

