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One of our favorite winter recipes:



Turkey Breast Salad with Pomegranate

An Old Lombardy recipe from Marcella Hazan and one of our post-Thanksgiving/Christmas favorites.

Leftover turkey breast
Turkey/Chicken broth

OR

1 carrot
1 celery stalk
½ medium onion
1lb. uncooked turkey breast
(in a single piece)

AND:

1-2 pomegranates
1 head Boston lettuce
3 TBSP. extra virgin olive oil
½ lemon
Salt & pepper

If leftover turkey, heat the broth to the boil; briefly warm the breast meat in the broth.

If starting fresh, bring veggies to the boil in a pot with enough water to cover the turkey breast and simmer for 15 min.

Add the turkey breast and cook at a gentle simmer for 30 min.

Add salt to taste and cook for an additional 10 minutes.

Take off the heat and let the turkey steep in its broth.

Cut the pomegranate(s) open and separate the seeds from the white pith that surrounds them until you have about 2/3 C of the ruby red seeds.
(this is a messy process, but delicious)

Wash the lettuce (about 10 leaves), dry and cut into thin strips (about 6 C) and arrange on 4 plates/1 platter.

Drain the turkey and slice thinly. Arrange slices over the lettuce and drizzle with olive oil and squeezing on the lemon juice to taste (go easy on the lemon until you get a taste you like; it should not be too acidic overall).

Sprinkle on the pomegranate seeds, salt and pepper to taste and serve while still warm.

Enjoy!

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