

There's a nip in the air, geese are strafing the sky on their maiden fall flights, and more substantial fare is once again on our dinner plates. This month, we invite you to make use of Kadejan's smoked turkey legs—big, meaty drumsticks with a smoky tang that complements other bold flavors. Most of Mississippi Market's customers already know and love Kadejan's magnificent chickens; here's your chance to savor its equally flavorful turkey. The legs come fully cooked, so they're easy to incorporate into salads, soups, and sauces and to use as appetizers. Our dishes for this month:

Turkey-Wild Rice Soup
Smoked Turkey Croquettes with Chipotle Mayonnaise
Turkey-Fresh Tomato Sauce with Pasta

Preparation & Cooking Tips: Kadejan's smoked turkey legs come skin-on, and if you're a poultry-skin enthusiast, you'll want to reheat the legs first, then crisp up the skin, which is very damp when you remove the legs from their package. To maintain the meat's moistness, reheat the legs in the microwave oven using tight-fitting microwave wrap or lid over the baking dish. Depending on the wattage of your microwave oven, reheating will take 1½ –3 minutes. Pat the leg as dry as you can, then re-crisp the skin in a hot skillet. If you're not interested in the skin and want to use the turkey meat by itself, simply reheat the leg under tight cover to keep the meat moist.

The leg has two cheeks, like a mango; slice these off first. The remaining meat is embedded along the tendons, and you'll need to slice it off them. A single leg will produce plenty of meat for any of our recipes this month—it's so flavorful that you won't need a lot.

Day 1: Turkey-Wild Rice Soup

Here's a flavorful variation on Minnesota's chicken-wild rice soup in this, the month for ricing up north. Hand-parched rice cooks up in fewer than 15 minutes and supports the White Earth band of Ojibwe. Look for it in the bulk bins or in packages!

Makes 4 servings.

Ingredients:

1 cup raw hand-parched rice
1 dried bay leaf
2 tablespoons of unsalted butter
2 small stalks of celery, including leaves, finely chopped
1 carrot, cut into small dice
½ small red onion, cut into small dice
1 fat garlic clove, sliced lengthwise, then crosswise
¾ cup of chicken or vegetable broth
Meat from 1 smoked turkey leg, cubed
1 cup of heavy cream, or ½ cup of heavy cream plus ½ cup of water*
1 stem of fresh thyme**
1 fresh sage leaf**
6 C-sized red potatoes, or 2 larger red potatoes, quartered, precooked
2 tablespoons of soy sauce
Salt and black pepper to taste
Red pepper flakes (optional)
Parsley, coarsely or finely chopped
Pat of butter

* If you want a thinner liquid for your soup, use water to dilute heavy cream. Don't use milk or half-and-half: the protein in it will cause the milk to clot.

** If you don't grow these herbs, we sell clamshell packs of Jacob Farm's Poultry Mix, which includes fresh sage leaves and thyme branches. Very convenient!

- Put raw rice in a 1–2-quart heavy saucepan, add bay leaf and water to cover by 2 inches, cover, and cook for about 15 minutes, until rice blooms. Drain and set aside.

- In a heavy pot over MEDIUM, melt the butter, then add the celery, carrot, onion, and garlic; cook until the garlic starts to turn golden.
- Add broth, turkey cubes, cream, thyme, sage, and cooked potato pieces. Turn heat to LOW, cover pan, and allow to simmer for 10 minutes.
- Uncover, add soy sauce, and taste for seasoning. You'll need more salt than you think. Add salt, pepper, pepper flakes if you choose, and when you have adjusted the taste, add parsley and a pat of butter. Serve it forth!

Day 2: Smoked Turkey Croquettes with Chipotle Mayonnaise

Croquettes are a cozy old dish that cooks used to make to use up leftovers. You can make them seem wholly different by varying the sauce you nap them with and the starch you serve them over. Croquettes had their most shining moment during the tearoom era (1910–1940), and it's time they were revived!

Bind the diced meat in a thick white sauce, then chill the mixture until it can be shaped. Most croquettes are formed into little cones. You then roll them in egg and crumbs and pan- or deep-fry them. They're addictive.

Serves 4.

Ingredients:

3 tablespoons of unsalted butter
 ¼ cup of all-purpose flour
 ½ cup of milk
 ½ cup of chicken broth
 1 tablespoon of parsley, minced
 1 teaspoon of fresh lemon juice
 1 teaspoon of finely grated onion
 ¼ teaspoon of salt
 Dash each of paprika, nutmeg, and black pepper
 1½ cups of finely diced or chopped smoked turkey leg meat
 Salt to taste
 ¾ cup of cracker or dry bread crumbs
 1 egg, beaten
 2 tablespoons of water
 High-heat cooking oil to cover bottom of your skillet by ¼ inch
 ½ cup of mayonnaise
 Chipotle powder to taste
 Juice of ½ lime

- In a heavy saucepan, melt butter, then add flour and blend together. Cook for a few minutes to remove rawness from the flour. Then add milk and broth; cook, stirring the while, until mixture thickens and begins to boil. Allow to boil for 1 minute.
- Add parsley, lemon juice, onion, salt, and paprika, nutmeg, and black pepper. Then add the finely chopped turkey. When all is mixed well, taste and add salt until you're pleased by the flavor.
- Scrape the turkey mixture into a small mixing bowl, cover, and refrigerate until thoroughly chilled.
- Prepare the coatings for the croquettes: put crumbs on one plate and beaten egg with water in a small bowl.
- Wet your hands and form the croquettes: turn the mixture into 8 balls, then roll each of them in the crumb mixture. Next, roll each coated ball gently between your hands to form it into a cone. Dip each cone into the egg mixture, then roll it again in the crumbs. Set each aside until they're all ready.
- In a heavy skillet, heat oil, butter, or lard, then fry as many croquettes as you can without their touching each other until they have browned nicely.
- Prepare a quick chipotle mayonnaise by adding powdered chipotle to mayonnaise and squeezing fresh lime juice into it. Serve with the croquettes.

Day 3: Turkey-Fresh Tomato Sauce with Pasta

September this year is the month for fresh tomatoes, thanks to our mostly cool summer, so here's a lovely, light pasta sauce full of the season's late-ripening tomatoes. Go easy on the meat in this one so the seasonal flavors can shine.

Serves 2 with leftovers.

Ingredients:

2 tablespoons of olive oil

1 red onion, thinly sliced
2 large cloves of garlic, finely chopped
1 stalk of celery, sliced lengthwise, then chopped crosswise
1 red sweet or Fresno pepper, chopped
3 pounds of fresh tomatoes, skinned, roughly chopped
½ cup of hearty red wine
2 fresh sage leaves
2 stems of fresh thyme
Fresh or dried oregano to taste
Handful of fresh parsley, coarsely chopped
1 smoked turkey leg, meat cubed or roughly chopped
1–2 teaspoons of vinegar
Zest from ½ of a lemon
Sea salt and black pepper to taste
¼ cup of Parmesan, freshly grated
Handful of fresh basil leaves, finely cross-cut

- Heat up a heavy pot (enameled cast iron is ideal; don't use plain cast iron, because the tomato's acid will make sauce taste of iron), then add olive oil. When it's hot, add onion, garlic, celery, and red pepper; cook on MEDIUM until vegetables soften and smell good. Add tomato, raise heat to MEDIUM-HIGH, and cook until sauce starts to thicken a bit. Add the wine and cook for another 5 minutes.
- Add herbs, parsley, and turkey meat. Cook until texture and taste meet your approval, then add vinegar and lemon zest. Taste, and add salt and pepper until you like it. Add Parmesan; cook another 3–5 minutes. Just before serving, add basil leaves. Serve over pasta.