

Thanksgiving Tip 1

Contributed by Administrator
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Turkey tonnato is a variation on vitello tonnato, the cold Italian dish. For this, puree 5 anchovy fillets, 3 tablespoons capers and a 7-ounce can of olive oil-packed tuna in a food processor. Thin with a bit of turkey stock and fold into 1 1/4 cups mayonnaise. , or just enough to make a spreadable sauce. Add lemon juice to taste. Alternate layers of the sauce and about 1 1/2 pounds sliced, cooked turkey breast on a platter. As with the pate, the flavor will improve if refrigerated about eight hours