

Wild Turkey Carnitas



Ingredients

- 2 bone-in turkey legs and thighs (3½ pounds)
- ⅓ cup freshly squeezed orange juice
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons packed brown sugar
- 1 tablespoon dried Mexican oregano
- 1 tablespoon kosher salt
- 1 tablespoon cracked black peppercorns
- 1 tablespoon cracked coriander seeds
- 2 teaspoons cumin seeds
- 1 small stick cinnamon, broken into pieces
- 3 small dried hot chiles, such as chile de árbol, or ½ teaspoon finely crushed dried chiltepín chiles (page 17)
- 2 large bay leaves
- 4 tablespoons lard or olive oil
- Corn tortillas, warmed, for serving
- Finely shredded green cabbage, finely sliced radishes, and finely diced white onion, for garnish
- Cilantro sprigs and lime wedges, for garnish
- 1 large avocado peeled, pitted, and diced,

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

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Rate



for garnish

Directions

1. Remove the skin from the turkey parts and discard. In a large Dutch oven or lidded pot, combine the turkey, orange juice, lime juice, brown sugar, oregano, salt, peppercorns, coriander seeds, cumin seeds, cinnamon, chiles, and bay leaves. Add enough water to just barely cover the turkey in the pot. Cover and simmer until the meat is falling off the bone, 2 to 2½ hours. When tender, remove the turkey from the pot and let cool. Shred with two forks or your fingers. Discard the bones and any tendons. You can refrigerate the meat for up to 1 week at this point.
2. To finish this dish, use a sauté pan or skillet to heat the lard over high heat and brown the meat so it has nice crispy edges. Serve on tortillas with accompaniments.

[turkey](#), [hunting](#), [lime](#), [brown sugar](#), [oregano](#), [coriander](#), [cumin](#), [hot pepper](#), [cabbage](#), [radish](#), [cilantro](#), [avocado](#), [mexican](#), [tacos](#)

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Last update: **2024/01/07 13:33**

