

AFRICAN PEANUT STEW WITH SMOKED TURKEY

(from the Bewitching Kitchen, adapted from several sources)

1/2 turkey breast, smoked (or 4 chicken thighs, bone-in, skinless)
2 Tablespoons olive oil
1 small fennel bulb, thinly sliced
1 piece of ginger, minced (about 2 tsp)
salt and pepper
2 sweet potatoes, cut in large pieces
3 cups chicken stock
1 can small diced tomatoes (I used Muir Glen, about 15 ounces)
1/2 cup smooth peanut butter
1/2 cup roasted peanuts
2 tsp ground coriander

Heat the olive oil in a large pan. If using chicken thighs, brown them well on all sides, seasoning with salt and pepper as you go, and adding more oil if needed. Remove the chicken to a bowl as you work with the other ingredients.

Add the fennel pieces and the ginger to the pan, a touch more of salt and pepper, saute until fragrant. Add the sweet potatoes, stir a few times, then add the chicken stock, stirring the contents to release any bits stuck to the pan.

Add the tomatoes, peanut butter, peanuts, and coriander, mix well to combine. If using chicken thighs, add them now. Cover the pan and cook for about one hour at gentle heat, until chicken is cooked through. If using smoked turkey (or any type of pre-cooked poultry), cook the sweet potatoes until tender, then add the pieces of meat and simmer everything together for 10 minutes or so.

If using chicken thighs, when they are tender, remove the pieces, shred the meat, discard the bones. Add the meat back to the stew and simmer it all together for 10 minutes. Adjust seasoning, add cilantro right before serving.

SMOKED TURKEY BREAST

1 turkey breast, bone-in
1 (64-oz.) bottle apple cider
3/4 cup kosher salt
1/2 cup sugar
1/4 cup apple cider vinegar
2 rosemary sprigs
10 fresh sage leaves
1 hickory wood smoking piece
1 black walnut wood smoking piece

Make the brine in advance to give it time to cool completely. Bring cider all ingredients up to wood chunks to a boil in a large stockpot. Reduce heat to medium, and simmer, stirring occasionally, until salt and sugar are fully dissolved. Cool completely.

Place turkey in brine; cover and chill for 12 hours.

Heat smoker to 250 F. Place wood chunks receptacle. Remove turkey from brine, and dry with paper towels. Smoke turkey, maintaining temperature inside smoker between 225° and 250°, for around 4 hours or until a meat thermometer inserted into thickest portion registers 165°.

Remove turkey, cover loosely with aluminum foil, and let stand 10 to 15 minutes before slicing.