

Terrine with Pistachio and Cranberry

By Don West (AWO News # 15)

2 lbs ground raw turkey
2 lbs sausage meat
2 chopped onions (1 cup)
1 cup dried or fresh cranberries, coarsely chopped
1 cup pistachios, coarsely chopped
½ tsp salt
½ tsp allspice
2 eggs, beaten
2/3 cup chopped shallots/chives/green onions
1/4 cup dry vermouth
4 slices bacon
6 bay leaves

Combine all ingredients except bacon and bay leaves.

Avoid mushing it together or the texture will be heavier.

Place 2 strips bacon and 3 bay leaves on the bottom of a terrine or baking dish.

Fill with meat mixture, top with bacon and bay leaves.

Bake in 350N oven until meat reaches 170N.
(A shallow baking dish will take ~ 30 minutes, a deep loaf dish up to 1 hour).

Pour off any fat.

Chill overnight.

Remove from pan, remove bay leaves.

Garnish with orange segments or zest.