
Roast Turkey & Chicken Jook

Total time: 40 min Yield: 4 servings

Ingredients

2 Tbsp butter
1 Tbsp garlic (minced)
1/4 cup onion (small diced)
1/4 cup celery (small diced)
1/4 cup carrot (small diced)
1 Tbsp ginger
3 qt turkey or chicken stock (homemade or packaged)
8 oz roasted turkey (pulled, chopped)
8 oz roasted chicken (pulled, chopped)
1 Tbsp granulated onion
1/2 Tbsp granulated garlic
1 bay leaf (cracked)
salt
pepper
3 cup cooked rice
1-2 Hawaiian green chilies (minced, optional)
1/4 cup green onion (sliced thin, optional)
1/4 cup carrot (finely julienned, optional)
1 Tbsp ginger (grated, optional)
1/4 cup cilantro leaves (optional)
1/2 tsp fried garlic (optional)
1 cup chicken skin (fried crispy, optional)

Prep Time: 20 min Cooking Time: 20 min Total Time: 40 min

Instructions

Add the butter and garlic to a large stock pot over medium high heat; cook for 2 minutes, stirring to avoid burning. Add the diced onion, celery, carrot and ginger and cook for 2 to 3 minutes until vegetables start to sweat.

Add the stock, turkey, chicken, granulated onion, granulated garlic and bay leaf along with salt and pepper to taste. Bring the mixture to a simmer; then add the rice. Cook for 12 to 15 minutes, until the rice starts to break down. Lower the heat to medium low and stir frequently to avoid scorching the bottom of the pot. Jook should be thick like stew but not dry. Adjust seasoning to taste; add more stock to control consistency.

Serve hot, garnished with Hawaiian green chilies, green onion, carrots, ginger, cilantro leaves, fried garlic and crispy fried chicken skin, if desired.

Recipe brought to you by:

Chef Adam Tabura