

DAY-AFTER THANKSGIVING TURKEY CARNITAS BURRITO

A creative & flavorful use of Thanksgiving leftovers

INGREDIENTS

Leftover turkey meat (with skin, chopped)	Chopped spicy peppers (cherry peppers or jalapeños, to taste)
Leftover turkey drippings (a few spoonfuls)	Large flour tortillas
1 onion, sliced	Leftover stuffing (sausage or traditional)
1 bell pepper, sliced	Shredded cheese (Chihuahua and Oaxaca blend, or cheddar/mozzarella mix)
1–2 chipotle peppers in Adobo, chopped	
Leftover gravy	
Mayonnaise	
Leftover cranberry sauce	

DIRECTIONS

1. In a skillet, sauté onions and peppers in turkey drippings until softened.
2. Add chopped turkey (and skin) to the pan; cook until heated and lightly crisped.
3. Stir in chipotle peppers and a splash of gravy for smokiness and moisture.
4. Make cranberry aioli: mix mayonnaise, cranberry sauce, and spicy peppers.
5. On a flour tortilla, layer:
 - Cranberry aioli
 - Stuffing
 - Cheese
 - Turkey mixture (with onions, peppers, and chipotle)
6. Roll burrito tightly, tucking in ends.
7. Toast seam-side down in a skillet or on a griddle until golden. *(Optional)*
8. Slice and serve warm.

TIP FROM CHEF TONY

Swap cranberry aioli for eggs and bacon to turn it into a **breakfast burrito**. So many flavor possibilities for your Thanksgiving leftovers.

FLIP OVER for more!

Learn about Chef Tony's Thanksgiving Secrets



TAKE A SEAT AT CHEF'S TABLE &
FOLLOW CHEF TONY IN ACTION

ELIMPARK.ORG/THANKSGIVING-BURRITO



CHEF'S TABLE

AT ELIM PARK



CHEF TONY'S THANKSGIVING SECRETS

*Featuring Overnight Turkey Brine,
Turkey Gravy & Fresh Cranberry Sauce*

CHEF'S
TABLE

AT ELIM PARK

OVERNIGHT TURKEY BRINE

INGREDIENTS

2 gallons water
1 1/2 cups salt
1/3 cup brown sugar
8 cups 2 qt apple cider
10 cloves garlic
Spices: peppercorn, chili powder,
Old Bay
Herbs: thyme, sage, rosemary

*Keeps the turkey juicy, flavorful,
and moist during roasting.*

DIRECTIONS

1. In a large pot, combine water and salt. Bring to a boil.
2. Add brown sugar, peppercorns, chili powder, garlic, and fresh herbs.
3. Stir in apple cider and simmer 3–5 minutes.
4. Remove from heat and cool completely.
5. Place the turkey in a large bucket or container, pour the cooled brine over it.
6. Refrigerate overnight (or keep very cold).
7. Next day, remove turkey, pat dry, and season with Old Bay (inside and out).
8. Roast turkey as desired.

TURKEY GRAVY *(Gluten-Free with Rice Flour)*

INGREDIENTS

4 qts of pan drippings and/or chicken
or
turkey stock
1/4 cup rice flour
5 sprigs of thyme
2 tbsp Worcestershire
2 sprigs of each rosemary & sage

DIRECTIONS

1. Defat the turkey drippings, reserving about 1/2 cup in a bowl.
2. In a pot, heat remaining pan drippings until nearly boiling.
3. Add fresh herbs (sage, thyme, rosemary).
4. In the reserved bowl, whisk rice flour into the 1/2 cup drippings to form a smooth paste (slurry).
5. Slowly whisk slurry into the hot drippings on the stove.
6. Continue whisking until mixture reaches a gentle boil — this activates the thickening.
7. Add a splash of Worcestershire sauce for depth of flavor.
8. Stir in chicken stock to increase volume. *(Optional)*
9. Remove herbs; strain for a smooth texture (or leave bits in for rustic style).
10. Serve warm over turkey and sides.

FRESH CRANBERRY SAUCE *with Orange & Ginger*

INGREDIENTS

2 bags of fresh cranberry
4 oz ginger grated peeled
1 cup orange juice
2-3 tbsp of orange zest
1 each cinnamon stick
1 cup apple cider
1/2 cup brown sugar

DIRECTIONS

1. In a sauté pan over medium-high heat, add cranberries until they begin to sizzle and blister.
2. Add salt, cinnamon stick, and brown sugar.
3. Pour in apple cider, then add ginger, orange zest and orange juice.
4. Stir to combine; bring to a high simmer for a few minutes.
5. Reduce heat and simmer 30–45 minutes, stirring occasionally.
6. The sauce will thicken naturally as the juices evaporate.
7. Remove large ginger and cinnamon pieces.
8. Serve warm or chilled.