



## turkey bolognese

For a spin on the classic, we've replaced the customary ground meat with diced roast turkey. There's enough of this flavorful sauce to coat 1 pound of your favorite pasta. Try it with a sturdy shape like rigatoni or penne. For a smoky flavor, substitute bacon for the pancetta.

**Yields 5½ cups**

- ½ lb. pancetta, finely diced
- ¼ cup finely chopped carrot
- ¼ cup finely chopped yellow onion
- ¼ cup finely chopped celery
- 4 medium cloves garlic, minced
- 1½ tsp. fennel seed, lightly crushed
- ¼ to ½ tsp. crushed red pepper flakes
- 1 28-oz. can diced tomatoes with juice
- 1 cup dry white wine
- 1 cup homemade turkey broth or lower-salt canned chicken broth
- 1 cup whole milk
- ½ cup packed flat-leaf parsley
- 2 dried bay leaves
- Kosher salt
- 4 cups medium-diced roast turkey

**Heat a wide,** heavy-duty 6- to 8-quart pot over medium heat. Add the pancetta and cook until its fat begins to render, 2 to 3 minutes. Add the carrot, onion, celery, and garlic and cook until the vegetables begin to brown, 4 to 6 minutes. Stir in the fennel seed and pepper flakes.

**Add the tomatoes** and white wine. Boil for 2 to 3 minutes, then add the broth, milk, parsley, and bay leaves. Stir well, return to a boil, and season with a little salt. (Underseason, as the sauce will reduce and concentrate the salt.) Lower the heat to medium low and simmer until reduced by about one-third, 30 to 40 minutes.

**Add the turkey,** raise the heat to medium, and bring to a boil. Reduce the heat to medium low and simmer until the flavors are fully developed and the sauce is thick and rich, 10 to 15 minutes. Discard the bay leaves and season to taste with salt.



Go to [FineCooking.com/Thanksgiving](http://FineCooking.com/Thanksgiving) for more delicious ways to use leftover turkey.

## How to Buy a Turkey

Thanksgiving comes just once a year, so if there's ever a time to pull out all the stops and buy a great bird, it's now. Our Fresh Herb and Salt-Rubbed Roasted Turkey recipe works with any type of turkey (except self-basting birds, which are pre-seasoned, and kosher birds, which are pre-salted). Keep these pointers and places in mind as you search for that perfect turkey:

### LOCALHARVEST.ORG

LocalHarvest connects consumers with small-scale farmers and farmers' markets. Enter your Zip Code, and you'll find turkey producers offering flavorful heritage breeds like Bourbon Red, certified organic birds, free-range options, and pastured turkeys raised in the great outdoors.

### SPECIALTY MARKETS

Whole Foods and other natural foods stores offer free-range, organic, and heritage turkeys, often from local sources.

### GROCERY STORES

When shopping for a turkey at the grocery store, look for labels like "fresh" (meaning never frozen) and "natural." The latter indicates the bird was minimally processed and is free of artificial ingredients and coloring.