

# The HUNDRED-FOOT JOURNEY

ON BLU-RAY™ & DIGITAL HD

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## LE CREUSET FUSION RECIPES

### "Herbes de Provence-Crusted Turkey"

This recipe serves: 1 2 3 4 5 6 7 8 9 10

#### INGREDIENTS:

- 1 1/2 sticks (12 tablespoons)  
unsalted butter, softened
- 1 ounce dried herbes de Provence
- 14-pound fresh turkey
- Salt
- Pepper

#### DIRECTIONS:

1. Preheat oven to 325° F.
2. In a small bowl, combine butter and herbes de Provence; set aside.
3. Rinse turkey with cold water and pat dry; set the turkey in the roasting pan.
4. Truss the turkey and coat with the herbed butter; season with salt and pepper.
5. Cover loosely with foil and bake 2 hours; basting occasionally.
6. Uncover the turkey and bake an additional 1 hour and 20 minutes or until juice runs clear, continually basting.
7. Let rest 20 to 25 minutes prior to carving.



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## LE CREUSET FUSION RECIPES

### "Kheema: Indian Ground Beef with Peas"

This recipe serves: 1 2 3 4 5 6 7 8 9 10

#### INGREDIENTS:

- 3 tablespoons canola oil
- 1/2 cup onion, diced fine
- 4 cloves garlic, minced
- 1/2 inch thumb ginger, peeled and minced
- 1 pound ground beef
- 1 teaspoon paprika
- 1/2 teaspoon cayenne (optional)
- 1/2 teaspoon garam masala
- 1/4 teaspoon ground cumin
- 2 teaspoons ground coriander
- 2 medium tomatoes, chopped
- 1/2 cup water
- 1/2 teaspoon kosher salt
- 1/2 cup peas
- 2 tsp. malt vinegar or apple cider vinegar
- 1/4 cup minced cilantro

#### DIRECTIONS:

1. In the braiser, warm oil over medium-high heat.
2. Add onions and cook until golden.
3. Add garlic and ginger, and saute for another minute.
4. Add beef, breaking up lumps with your spoon, and saute until meat is no longer pink.
5. Add the spices, and cook for 2 minutes.
6. Add the tomatoes, water and salt. Stir well and simmer, partially covered, about 10 minutes.
7. Sprinkle in the peas, and cook another 5 minutes, partially covered.
8. Stir in the vinegar and finish with the cilantro. Serve with warm pita bread.



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