

Turkey Sloppy Joes on Cheddar Buttermilk Biscuits
Gourmet Magazine, September 2004

Active time: 40 minutes

Total Time 1-3/4 Hour (includes making biscuits)

"It's very important not to use all white meat in this recipe — dark meat, which is higher in fat, has far more flavor, so look for ground turkey with at least 7 percent fat."

Ingredients

3 tablespoons olive oil
1 large onion, chopped
2 celery ribs, chopped
1 red bell pepper, chopped
4 garlic cloves, finely chopped
2-1/2 lb. ground turkey (not labeled "all breast meat")
1 teaspoon salt
1/2 teaspoon black pepper
1 (28- to 32-oz) can whole tomatoes in juice
1/2 cup ketchup
2 tablespoons molasses (not blackstrap)
2 tablespoons cider vinegar
1-1/2 tablespoons Worcestershire sauce
1-1/4 teaspoons Tabasco, or to taste

Directions

1. Heat oil in a wide 8-quart heavy pot over moderately high heat until hot but not smoking, then sauté onion, celery, bell pepper, and garlic, stirring occasionally, until golden, 10 to 12 minutes. Add turkey and sauté, stirring occasionally and breaking up large lumps with a wooden spoon, until meat is no longer pink, about 5 minutes. Stir in salt and pepper.
2. Purée tomatoes with juice, ketchup, molasses, vinegar, Worcestershire sauce, and Tabasco in a blender until smooth. Add to turkey and simmer, uncovered, stirring occasionally, until sauce is thickened, 25 to 30 minutes.
3. Serve turkey sloppy joes on split Cheddar buttermilk biscuits.

Cheddar Butter Biscuits

Active Time: 15 minutes

Total Time: 40 minutes

Yield: 8 biscuits

1 3/4 cups all-purpose flour
3/4 cup cornmeal (preferably stone-ground; not coarse)
4 teaspoons baking powder
1 teaspoon baking soda

1 teaspoon salt
1/2 stick (1/4 cup) cold unsalted butter, cut into 1/2-inch cubes
6 oz extra-sharp Cheddar, coarsely grated (2 cups)
3 tablespoons [finely grated Parmigiano-Reggiano](#)
3 scallions, finely chopped
1 1/3 cups well-shaken buttermilk

1. Put oven rack in middle position and preheat oven to 450°F. Butter 1 large baking sheet.
2. Whisk together flour, cornmeal, baking powder, baking soda, and salt in a bowl, then blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in cheeses and scallions with a wooden spoon, then add buttermilk and stir until just combined.
3. Drop dough in 8 equal mounds about 2 inches apart on baking sheet. Bake until golden, about 15 minutes. Transfer to a rack and cool to warm, about 10 minutes, then cut in half horizontally.

Gourmet Magazine's cooks' notes:

"You can use 2 small baking sheets instead of 1 large. Bake biscuits in upper and lower thirds of oven, switching position of sheets halfway through baking. Biscuits can be made 1 day ahead and cooled completely, then kept in an airtight container at room temperature. Reheat in a preheated 350°F oven 10 minutes."