

Aimpoint

**Wild Game Recipe
by Swedish Chef Peter Skogström**

PULLED TURKEY WITH BLOODY MARY SALSA

INGREDIENTS:

1 pcs	Turkey Thigh	1 tbsp	Vodka or Water
2 pcs	Celery Stalks	1 tbsp	Lemon Juice
14 oz/400g	Tomatoes, Mixed Colors	2 tbsp	Olive Oil, Extra Virgin
1 pcs	Scallion	1 tbsp	Honey or maple Syrup
1 in/2 cm	Red Chili		Tabasco
3 tbsp	Tomato Juice		Salt and Pepper
1 tsp	Worcestershire sauce		

PREPARATIONS:

1. Wash the vegetables
2. Cut the selery and the onion thinly
3. Cut the tomatoes in wedges
4. Chop the chili finely and then mix all the ingredients into a lovely salsa with a bite
5. Flavour with olive oil, lemon juice, honey and Tabasco. Salt and pepper

SERVE WITH:

Turkey Thigh braised in oven or on grill until tender