

Thanksgiving Triangles

Will Make About 2 1/2 Dozen Small Triangles

Ingredients

3 Tbsp. Unsalted Butter + 1 Stick of Butter	1 Medium Yellow Onion, Diced
1 Large Carrot, Finely Diced	2 Celery Stocks, Finely Diced
2 Garlic Cloves, Minced	2 Tsp. Dried Thyme
1 ½ Tsp. Dried Rosemary	1 ¼ Pound Ground Turkey
1 Cup Turkey Stock	Juice and Zest from 1 Orange
2 Tbsp. Cornstarch	1 Good Squeeze of Honey
1 ½ Cups Dried Cranberries, Coarsely Chopped	3 Tbsp. Heavy Cream
1 Beaten Egg	1 ½ Tsp. Salt + More to taste
1 Tsp. Black Pepper + More to taste	

1 - 1 Pound Box of Frozen Phyllo Dough, Thawed (Long Box Preferred)

1 Stick of Butter, Melted

Directions

- 1) Melt 2 Tbsp. Butter in a large skillet over medium heat. Once the foam has subsided add the onion, carrot, celery and a generous pinch of salt. Give them a good stir, turn the heat down, cover the skillet with a tight fitting lid and let the veggies soften. After about 5 minutes remove the lid. Next add the garlic, rosemary and thyme to the veggies, plus one more tbsp. of butter. Mix it all together.
- 2) After about a minute add the ground turkey, salt and pepper. Cook the turkey for about 4 minutes, breaking it up into crumbles with a wooden spoon or potato masher.
- 3) While the meat is cooking prepare the liquid mixture. In a small bowl combine the turkey stock, orange juice, zest, honey and cornstarch, stir together well. Once the meat is cooked through add the liquid to the skillet along with the cranberries. Bring the whole mixture to a rolling simmer. Very quickly you will see the contents of the skillet turn nice and creamy, like gravy!! When it looks pretty silky, remove from the heat and stir in the heavy cream. Put the filling in a bowl and place in fridge to cool for about 30 minutes.
- 4) While the filling is cooling, preheat your oven to 375°F and prepare your baking sheet for the triangles by brushing it with melted butter.
- 5) After 30 minutes, remove the turkey mixture from the fridge, stir in the beaten egg, and prepare to make your triangles! First, prepare the phyllo by scoring the roll with a knife, making a mark every 2 ½ " for very small triangles and every 3 ½ " for medium triangles. Using the marks as a guide, cut all the way through the rolled up tube of dough.
- 6) Working with 1 chunk of dough at a time, so it doesn't dry out, unroll the dough like a ribbon. Lift two strips of dough, keeping them together and then place them on the counter. Using a pastry brush, spread the melted butter onto the phyllo. Take care to work in 1 swift motion from, my preference is sweeping from the bottom to the top. Do not brush back and forth with the butter, it will make the phyllo tear.
- 7) Using a kitchen teaspoon, place a scoop of the filling about ½" from the bottom of your phyllo strip. Take the bottom and gently fold the dough from the right to the left, making the beginning of a triangle. Once you have secured the first fold continue to fold the dough from point to point, making a triangle in each direction. Continue to do this until the entire strip of phyllo has been used up and you have created a triangle.
- 8) Place the triangle on your greased baking sheet and brush the top once more with butter!
- 9) Continue this process until all of the mixture has been used up, setting each triangle snugly next to each other on the baking sheet.
- 10) Bake in the oven for 15 - 20 minutes, until golden brown, you may need to rotate the cookie sheet half way through, to assure even baking.
- 11) When finished, remove from the oven and let cool for about 10 minute and then serve!

MAKE AHEAD!

There are several ways to prepare these in advance. You can prepare the filling and freeze it for up to 2 months. Or you can prepare the recipe through placing the unbaked triangles onto the baking sheet. At this time, place the baking sheet in the freezer, once they have frozen, pop them off the baking sheet, and toss them in a freezer bag. Now you have an appetizer ready to go when you have company, simply add about 5 or 10 minutes on to the baking time if baking straight out of the freezer.