

Mammich

Sloppy-joe-style ground turkey in a homemade tomato sauce, sweetened with apricot and pear. Make the sauce a day ahead.

RECIPE DEVELOPED BY LUKE SOHL

SERVES	PREP	COOK	TOTAL
4	15 min	About 1½ hr	1¾ hr + overnight

REMEMBER

Cooking isn't copy and paste. Treat the timings and measurements here as guidelines, and let sight, smell, taste, and texture tell you when to adjust.

Ingredients

SAUCE	
1	Can (15 oz) tomato sauce
2 tbsp	Tomato paste
1	Small white onion Quartered
2	Apricots Skin on, pitted
1	Pear Peeled and quartered
2 tbsp	Minced garlic
2 tbsp	Worcestershire sauce
½ tsp	Red pepper flakes Adjust to your taste
1 cup	Chicken broth Half goes in the food processor, half later
2 tbsp	White vinegar
To taste	Salt and pepper
TO COOK	
1 lb	Ground turkey (80/20)
1	Medium-large white onion Chopped

Method

- 1

Blend the sauce

Add all the sauce ingredients to a food processor or blender, using only half of the chicken broth.

Process until well blended.
- 2

Cook it down

Transfer the sauce to a saucepan and cook over medium-high heat for 20 minutes.
- 3

Smooth it out

Stir in the rest of the chicken broth and the white vinegar.

Blend with an immersion blender until smooth.
- 4

Thicken

Cook over medium-low heat until the sauce has thickened, about 30–45 minutes.

Stir occasionally so it doesn't burn on the bottom of the pan.
- 5

Cool

Transfer the sauce to a jar, cover with a paper towel, and let it cool completely on the counter.

TOOLS

Food processor or blender

Saucepan

Immersion blender

Jar
For cooling and storing the sauce

Skillet
For the onion and turkey

6

Chill overnight

Refrigerate overnight, or until you're ready to use it.

7

Soften the onion

Chop the white onion and sauté until slightly softened.

8

Brown the turkey

Add the ground turkey and cook it through completely.
Drain the fat.

9

Simmer with the sauce

Add the sauce and cook over medium heat until it's as thick as you like.
Give it longer than you think: it's best a little on the thick side.

10

Season and serve

Taste, adjust the salt and pepper, and serve.

Development notes

→ Try doubling the fruit in the sauce (apricots and pear). It should make a sweeter Mammich without adding too much fruit flavor.