

# TIM FARMER'S COUNTRY KITCHEN

## WILD TURKEY

### (INSTANT POT)

*Wild Turkey*

*1/2 onion, sliced*

*2 stalks celery, chopped*

*2 tablespoons butter*

*2 cups chicken broth*

*2 chicken bouillon cubes*

*Poultry seasoning*

*Salt & pepper*

*Rosemary, Thyme, Oregano, Basil*



Place onion, celery, butter and chicken broth in bottom of electric pressure cooker. Place turkey on top and cover with seasonings. Place lid on securely and turn machine on. Select "high pressure" for 35 minutes. (5 min per pound domestic turkey, 7-8 min per pound wild turkey). Pressure will build for approximately 10 min then timer will start. After timer is done, let pressure release naturally for 10 min. Then use manual release to remove the rest. Open lid and remove turkey.

### **Gravy**

*Equal parts cornstarch + water*

Turn to "Soup" setting. Once broth in bottom of pot starts to boil, stir in cornstarch and water with whisk until desired thickness. Turn off and spoon over sliced turkey.