# Turkey Celery Walnut Tomato Aspic

One tomato-turkey loaf, about 4 cups (960 ml); 4 modest cold turkey-course portions · Active 35 min · Total 10 hr 30 min

## Ingredients

• 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength

• 6 tablespoons cold drinking water (90 ml)

• 2 cups strained ready-to-drink low-sodium tomato juice (480 ml), divided

• 1 tablespoon cider vinegar (15 ml)

• 9 oz fully cooked ready-to-eat plain turkey (250 g), safely chilled and cut into ½-inch (1 cm) pieces

• ½ cup finely diced washed celery (60 g), dried and strings removed

• ¼ cup commercially ready-to-eat chopped walnuts (25 g), checked for shell and finely chopped

• ⅛ teaspoon black pepper

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

## Set out

Knife and clean board, Small saucepan, Mixing bowl and spoon, Scale and measuring jug, Metal loaf mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

## Allergens

Tree nuts (walnut). Check labels and substitutions.

## Make it

**1.** Read turkey’s cooked ready-to-eat label or known cooking date and confirm its deadline through tomorrow’s service; keep cold. Inspect and chop walnuts. Check mold capacity, dry and oil lightly. Bloom gelatin over 90 ml cold water in mixing bowl 5–10 minutes.

**2.** Warm 240 ml tomato juice with pepper to 140–150°F (60–65°C), take off heat and stir into gelatin until dissolved. Stir in remaining 240 ml juice and vinegar. Refrigerate 25–40 minutes, stirring gently every 10 minutes, until lightly syrupy.

**3.** Fold in cold turkey, dry fine celery dice and finely chopped walnuts. Spoon into loaf, leaving at least ½ inch (1.25 cm) headroom; cover any excess in a separate refrigerator cup.

**4.** Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 10½ hours total, starting with fully cooked cold turkey.

**5.** For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 4 modest cold turkey-course portions.

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## Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

## Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

## Ingredient labels

Turkey, tomato juice and gelatin may include other allergens or shared-equipment statements. Check actual labels before using the variation without walnuts.

## A useful detail

Free liquid totals 585 ml. Turkey 250 g, celery 60 g and walnuts 25 g bring estimated finished volume to roughly 960 ml. Fourteen grams gelatin supports the tomato base and small inclusions; large walnut halves are not part of this recipe.

## Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the meat’s original cooking, or an earlier commercial opening/use-by deadline, whichever comes first. Count the overnight set. Use only meat whose original deadline extends through setting and service. Keep cumulative unrefrigerated preparation and service below 2 hours, or 1 hour above 90°F (32°C); discard beyond those limits. Do not freeze the finished gel.