



CHRISTMAS RECIPE CORNER

Holiday Roast Turkey

Ingredients:

- 3 tbsp butter or margarine
- 1 large yellow onion (chopped)
- 5 cups crumbled corn bread
- 5 cups toasted fresh bread crumbs
- 1 tsp baking powder
- 1 tsp poultry seasoning
- 1/4 tsp black pepper
- 3/4 cup low sodium chicken broth
- 1 large egg (lightly beaten)
- 1 fresh or frozen and thawed turkey (12 pounds)
- 1 tablespoon vegetable oil



Directions:

- In a medium-size saucepan, melt the butter over moderate heat.
- Add the onion and cook for 5 minutes or until tender.
- Remove from the heat.
- In a very large bowl, combine the corn bread, bread crumbs, baking powder, poultry seasoning, and pepper.
- Stir in the onion mixture.
- In a small bowl, whisk together broth and egg.
- Stir into the corn bread mixture.
- Toss to coat well.
- Preheat oven to 325°F.
- Rinse turkey, drain and pat dry.
- Remove neck and giblets; set aside to make the Giblet Gravy.
- Stuff and truss turkey.
- Place, breast-side-up, on a rack in a large roasting pan.
- Brush with oil.
- Insert roasting thermometer in turkey thigh without touching bone.
- Spoon remaining stuffing into a lightly greased 2-quart casserole; cover and refrigerate.
- Roast turkey for 3 to 3 1/2 hours or until thermometer registers 180°F, basting often and covering with foil to prevent excessive browning if necessary.
- Bake the covered casserole of stuffing alongside turkey during the last 30 minutes of roasting, adding an additional 2 to 3 tablespoons chicken broth if stuffing is dry.
- Let turkey stand for 15 to 20 minutes before carving.
- While the above is being done, cook neck and giblets for giblet gravy.
- Reserve 2 tablespoons of the pan drippings from roast turkey for giblet gravy.
- Prepare gravy.
- Carve turkey, discarding skin.
- Serve turkey and dressing with gravy.