

HOW TO COOK A TURKEY

1. PREPARE DESIRED STUFFING.
2. RELEASE TURKEY LEGS FROM LEG CLAMP. IF DESIRED, REMOVE LEG CLAMP FROM BODY CAVITY. REMOVE GIBLET BAG AND NECK; DRAIN AND PAT DRY WITH PAPER TOWELS. SPRINKLE INSIDE OF CAVITY WITH SALT. JUST BEFORE ROASTING, SPOON SOME STUFFING INTO NECK CAVITY. PULL NECK SKIN OVER STUFFING; FASTEN TO BACK WITH A SHORT SKEWER.
3. **STUFFED** - LOOSELY SPOON STUFFING INTO BODY CAVITY (NO MORE THAN 3/4 CUP STUFFING PER POUND OF TURKEY.) DO NOT PACK STUFFING TIGHTLY, OR IT WILL NOT GET HOT ENOUGH BY THE TIME THE TURKEY IS COOKED. (TRANSFER ANY REMAINING STUFFING TO A CASSEROLE DISH, ADDING 1 TO 2 TABLESPOONS CHICKEN BROTH, IF DESIRED, FOR ADDITIONAL MOISTNESS; COVER AND CHILL CASSEROLE.) TUCK LEGS UNDER BAND OF SKIN OR RESET INTO LEG CLAMP. IF LEG CLAMP HAS BEEN REMOVED, TIE LEGS TOGETHER WITH STRING. TWIST WING TIPS UNDER BACK.
UNSTUFFED - RUB SALT GENEROUSLY IN CAVITIES AND, IF DESIRED, INSERT A FEW PIECES OF CELERY, CARROT AND ONION TO IMPROVE FLAVOR. FOLD NECK SKIN TO THE BACK AND FASTEN WITH SKEWER. TUCK LEGS BACK INTO THE CLIP.
4. PLACE STUFFED TURKEY, BREAST SIDE UP, ON RACK IN A SHALLOW ROASTING PAN. BRUSH WITH BUTTER OR OIL. COVER TURKEY LOOSELY WITH FOIL, LEAVING SOME SPACE BETWEEN THE BIRD AND THE FOIL.
5. ROAST IN A 325 DEGREE F FOR APPROXIMATELY 20 MINUTES PER POUND OR UNTIL MEAT THERMOMETER REGISTERS 165 DEGREE F AND JUICES RUN CLEAR. THE CENTER OF THE STUFFING SHOULD BE AT LEAST 165 DEGREE F. ADD COVERED CASSEROLE OF STUFFING DURING THE LAST 30 TO 45 MINUTES OF ROASTING. IF DESIRED, DURING ROASTING, BASTE THE TURKEY OCCASIONALLY WITH DRIPPINGS. REMOVE THE FOIL THE LAST 30 TO 45 MINUTES TO LET THE BIRD BROWN.
6. REMOVE TURKEY FROM OVEN AND COVER LOOSELY WITH FOIL. LET STAND FOR 20 MINUTES BEFORE CARVING. RELEASE LEGS FROM LEG CLAMP, OR SNIP STRING OR BAND OF SKIN. TO AVOID POSSIBLE BURNS, DO NOT REMOVE LEG CLAMP FROM THE HOT BIRD AFTER ROASTING. REMOVE STUFFING FROM TURKEY. CARVE AS DESIRED.

TURKEY GIBLET GRAVY

TURKEY GIBLETS
TURKEY NECK
1 CELERY STALK, CHOPPED
1 YELLOW ONION, CHOPPED
2 TABLESPOONS WHOLE BLACK PEPPERCORNS
1 QUART TURKEY OR CHICKEN STOCK
½ CUP FLOUR
½ CUP BUTTER (OR USE THE TURKEY FAT)
SALT AND PEPPER

COVER GIBLETS, CELERY, ONION AND PEPPER WITH WATER. BRING TO A BOIL, REDUCE HEAT AND SIMMER FOR TWENTY MINUTES. REMOVE GIBLETS AND NECK, SET ASIDE TO COOL. AFTER REMOVING TURKEY FROM ROASTING PAN, DISCARD ALL THE FAT FROM THE PAN. ADD STOCK AND BRING TO A BOIL, SCRAPING THE BOTTOM OF THE PAN. ADD DICED GIBLETS AND THE MEAT FROM THE NECK. TO MAKE A ROUX: IN A SEPARATE PAN, MELT THE BUTTER AND ADD THE FLOUR. COOK OVER MEDIUM HEAT, STIRRING CONSTANTLY FOR 5 MINUTES. ADD ENOUGH OF THE ROUX TO THE BOILING LIQUID TO ACHIEVE DESIRED THICKNESS. SIMMER FOR FIVE MORE MINUTES, SEASON WITH SALT AND PEPPER.

SAUSAGE AND OYSTER STUFFING 16 SERVINGS

½ POUND PORK SAUSAGE
½ POUND UNSEASONED DRY BREAD STUFFING MIX
1 (8 OUNCE) CAN OYSTER PIECES, LIQUID RESERVED
1 CUP CHOPPED CELERY
½ ONION, CHOPPED
2 TABLESPOONS BUTTER, MELTED
¾ CUP TURKEY BROTH
SALT AND PEPPER TO TASTE
CREOLE SEASONING TO TASTE

PLACE SAUSAGE IN A LARGE, DEEP SKILLET. COOK AND CRUMBLE OVER MEDIUM HIGH HEAT UNTIL EVENLY BROWN. IN A LARGE BOWL COMBINE THE DRY BREAD STUFFING WITH THE SAUSAGE AND PAN JUICES. STIR IN THE OYSTER PIECES AND LIQUID, CHOPPED CELERY, CHOPPED ONION, AND BUTTER. ADD THE BROTH/LIQUID A LITTLE AT A TIME UNTIL THE DRESSING IS MOIST BUT NOT SOGGY. SEASON TO TASTE WITH SALT, PEPPER, AND CREOLE SEASONING.

OLD-FASHIONED BREAD STUFFING 6 TO 8 SERVINGS

1 CUP CHOPPED CELERY
1 CUP SLICED FRESH MUSHROOMS OR ONE 4-OUNCE CAN SLICED MUSHROOMS, DRAINED (OPTIONAL)
½ CUP CHOPPED ONION (1 MEDIUM)
1 TEASPOON POULTRY SEASONING OR GROUND SAGE
¼ TEASPOON PEPPER
1/8 TEASPOON SALT
8 CUPS DRY BREAD CUBES
½ TO ¾ CUP CHICKEN BROTH OR WATER

COOK CELERY; FRESH MUSHROOMS, IF USING; AND ONION IN MARGARINE OR BUTTER UNTIL TENDER BUT NOT BROWN; REMOVE FROM HEAT. STIR IN POULTRY SEASONING OR SAGE, PEPPER, AND SALT. PLACE DRY BREAD CUBES IN A LARGE MIXING BOWL; ADD ONION MIXTURE AND, IF USING, CANNED MUSHROOMS. DRIZZLE WITH ENOUGH BROTH OR WATER TO MOISTEN, TOSSING LIGHTLY.

CRANBERRY-PECAN STUFFING 6 TO 8 SERVINGS

1 CUP CHOPPED CELERY
½ CUP CHOPPED ONION
¼ CUP MARGARINE OR BUTTER
1 TEASPOON DRIED RUBBED SAGE
½ TEASPOON DRIED THYME, CRUSHED
¼ TEASPOON PEPPER
6 CUPS DRY BREAD CUBES
½ CUP CHOPPED PECANS
½ CUP DRIED CRANBERRIES
½ CUP CHICKEN BROTH

COOK CELERY AND ONION IN MARGARINE OR BUTTER IN A SMALL SAUCEPAN UNTIL TENDER. REMOVE FROM HEAT. STIR IN SAGE, THYME, AND PEPPER. PLACE DRY BREAD CUBES IN A MIXING BOWL. ADD CELERY MIXTURE, PECANS, AND CRANBERRIES. ADD ½ CUP CHICKEN BROTH, TOSSING TO MOISTEN.

