

THANKSGIVING TURKEY

SERVES 10+ Adapted from Martha Stewart and Pepperidge Farm

Stuffing

Place stuffing in a large bowl.

In a large skillet, sauté celery and onion over medium heat in the butter. Add onions and celery to the stuffing mix. Add the sage. Warm the chicken broth and add to the stuffing until the stuffing is moist and sticks together.

Turkey

Rinse and dry turkey. Place turkey breast-side up on a rack in the roasting pan. It is best to use a traditional roasting pan rather than an aluminum roaster from the grocery store. Remove pop-up timer from the turkey. Let stand on the counter for 2 hrs.

Soak a 4-layer, 17-in square piece of cheesecloth in the melted 3 sticks of butter and the wine.

Sprinkle the large cavity with ½ tsp salt and pepper. Fill both cavities (large and neck) with as much stuffing as they can hold, without filling it too tightly. Tie the legs together with a piece of cotton string; tie in a bow and it will be easier to untie. Pull the neck cavity flap over the stuffing and secure with a toothpick. Rub turkey with softened butter and sprinkle with the remaining salt and pepper. Lift the very damp cheesecloth out of the wine and butter mixture and spread it evenly over the breast and about halfway down the sides of the turkey. It can cover some of the legs. Place turkey in the oven on the lowest rack with legs first into the oven. Roast at 450° for thirty minutes.

INGREDIENTS

STUFFING

- 2 14-oz bags of Pepperidge Farm Herb Seasoned Classic Stuffing
- 1 stick butter
- 2 cups chopped celery
- 2 cups chopped onion
- 5 cups chicken broth
- 1 tbs ground sage

TURKEY

- 1 22-24-lb turkey
- 3 sticks butter, melted
- 4 tbs butter, softened
- 1 bottle dry white wine
- 2 tsp salt
- 2 tsp pepper

SPECIAL EQUIPMENT

- Cheesecloth
- Kitchen twine

(continued)

*Shared by my sister-in-law, Liz Dalrymple,
a wonderful cook and our family's Thanksgiving host!*

THANKSGIVING TURKEY *continued*

After 30 mins reduce oven temp to 350°. Continue to cook for 2½ hours. Baste the turkey with the wine-and-butter mixture with a pastry brush every thirty minutes.

After 3 hours, carefully remove the cheesecloth. Turn the roasting pan so the breast is facing the back of the oven, legs out. Continue basting. You can also baste with the pan juices at this point, using the traditional baster. Cook 1 more hour. Continue basting. After the fourth hour of cooking, insert the thermometer into the thickest part of the thigh. Do not stick into a bone. The temperature of the turkey should reach 180° and the stuffing should be 140°-160°. If the turkey leg has not reached 180°, return it to the oven and continue cooking for another 30 mins and check again.

When fully cooked, transfer turkey to a platter and let rest for about 30 minutes.

“Now would be the time to make the gravy although I don’t know how!” A smart cook, Liz buys her gravy from the Carolina Country Club – I bet you can find a local source too!

