



ROAST TURKEY WITH CRANBERRY-SAUSAGE STUFFING

Prep: 25 min, Cook: 5:00

- 3/4 lb. ground pork sausage
- 1/4 cup unsalted butter
- 1-1/2 cups onion, chopped
- 1-1/2 cups celery, diced
- 1 tsp. poultry seasoning
- 1 tsp. sage, rubbed
- 1 cup fresh cranberries, cut in halves
- 3/4 cup plus 1 Tbs. dry bread cubes
- 1/2 cup chicken stock or water, plus extra
- 1 turkey, about 14 lbs. each
- kitchen string
- 1/4 cup unsalted butter, melted
- 1-1/3 cups chicken stock

Heat a heavy nonstick skillet over medium heat. Cook sausage 5-7 minutes, stirring frequently, breaking meat into small pieces, until cooked through. Using a slotted spoon, transfer sausage to a large bowl. Melt butter in skillet with drippings. Add onion and celery and cook 4-5 minutes, stirring frequently until tender. Stir in next 5 ingredients and salt and pepper to taste. Transfer onion mixture to bowl with sausage. Mix thoroughly, adding more stock if too dry.

Preheat oven to 325°F. Season inside of turkey cavity with salt and pepper to taste. Fill neck and cavity with stuffing. Truss bird with string. Pat skin dry with paper towels. Brush turkey with melted butter. Place turkey on a roasting rack inside a roasting pan. **Roast** turkey about 20 minutes per 1 lb., basting with chicken stock and brushing with butter every 25 minutes, until a meat thermometer registers 175°F when inserted into thickest part of the thigh (or when thigh and leg fall easily away when pulled). Remove turkey from oven. Reserve fat and cooking juices for gravy. Let turkey **stand** 20 minutes before carving.

This recipe serves 12 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 12 only.

The recommended wines are: Cabernet Sauvignon, Riesling, or Burgundy.



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3632 SOUTH THIRD STREET • PHILADELPHIA, PA 19148-5331

T: 215-465-3902 • F: 215-463-9002

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