

TRADITIONAL TURKEY STUFFING

Traditional stuffing for the turkey is the highlight of our dinner. Here's mine which is a twist on the one my Mom made for us growing up. This is the recipe and also the undisputed correct way to roast a whole turkey.

Ingredients

1 loaf of whole wheat bread, cut into big cubes
1/2 kg spicy sausage, ground
1/4 kg white raisins
1/3 kg white onion, chopped
1/3 kg celery, chopped
1/4 kg walnuts/pecans etc
Chicken stock
Sage, rosemary, thyme or whatever you like

How To Cook

Preheat your oven to 140 and dry out the bread.

Brown off the sausage. Add the onions, nuts, raisins and whatever seasonings you decided on. Transfer to a larger pot.

Once the bread is sufficiently dried out, add it to the pot and stir briefly and gently, so as not to break up the bread too much. Add a bit of chicken stock to moisten it up.

Keep the oven at 140 and stuff the turkey cavity with the stuffing before you roast the turkey.

Distribute some of the extra stuffing around and under the turkey. Important: The turkey should be roasted breast side down.

If you have a meat thermometer, stick it down in the leg joint and set it to 37 degrees.

Once it hits that, flip the bird over on it's back. Reset the temp on the thermometer to 63. Rest for 30 minutes.

Pull the stuffing out of the bird, remove the stuffing from the platter and mix any remaining stuffing you may have leftover in a large bowl with some chicken stock and all the turkey fat from the platter. Season and serve.

It's amazing."

Eric Addison Doepke
Head Chef Norda

