

Name: Turkey with corn bread stuffing and gravy

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|---|---------------------------|----------------|------------------------|
| Yield: | Author: Sandra Lee | | |
| Ingredients | Actual | | Notes |
| | Weight | Measure | |
| Turkey | 12 lb | | thawed |
| Cornbread mix | 1 bx | | Package mix directions |
| Celery | 1 cup | | chopped |
| Green onions | 1/2 cup | | chopped |
| Poultry seasoning | 2 tbsp | | |
| Chicken w/rice soup | 1 can | | |
| Butter | 1 stick | | softened |
| Vegetable oil | 3 tbsp | | |
| Flour | 3 tbsp | | |
| Salt | | | Add to taste |
| Pepper | | | Add to taste |
| Pan for cornbread. Cookie sheet for drying cornbread. | | | |
| Preparation | | | |
| 1. Rinse the turkey and pat dry with paper towels. Remove the gizzards and neck. 2. Make cornbread according to instructions. | | | |
| Cooking Directions | | | |
| 1. Place the gizzards and neck in a pan of water and bring to a simmer for broth. Simmer for 30-45 minutes. Remove from heat, strain and reserve the broth. 2. Crumble the cornbread onto the cookie sheet and allow to air dry. 3. Put dried cornbread into a bowl and add celery, green onions, poultry seasoning and soup. Mix thoroughly and place inside the turkey cavity. 4. Baste the turkey generously with the butter. Tent with aluminum foil and place in oven for 3-4 hours for a 12 lb turkey. At about 3 hours, remove the foil and save for later. Baste the turkey with drippings and butter and continue baking. 5. Use a thermometer to check the turkey after 3 hours. When the turkey thigh temperature is 170 degrees F and the stuffing is 160 degrees F, the turkey should be done. Remove the turkey and tent with foil for about 15 minutes while making the gravy. 6. In a large skillet, add the vegetable oil and flour. Cook on medium heat until dark brown. Stir constantly while cooking to prevent burning. Add drippings from the turkey, gizzard broth and whisk to desired thickness. Continue to simmer and add salt and pepper to taste. 7. Remove stuffing from the turkey and place in a serving bowl. | | | |