



Allow me to complement your turkey.

LA VIEILLE FERME CÔTES DU VENTOUX
A dry wine with perfumed raspberry character and a touch of spice. Try it with cheese or grilled chicken.

\$11.85

750 mL

LCBO 263640

FRANCOIS SAYS:

"The generous spicy fruit and soft tannins of this wine pair well with roasted poultry. The spiciness also complements the sausage stuffing.

Boned Stuffed Turkey

BY LUCY WAVERMAN

An easy-to-carve bird since the breastbone and backbone are removed before stuffing (the butcher should bone from the back, not the breast). Don't bone anything larger than a 14 lb/6 kg turkey. If you do, stuff it unboned. Serves 8-10.

- 2 tbsp (25 mL) olive oil or turkey fat
- 3 cups (750 mL) onion, chopped
- 1 cup (250 mL) chopped celery
- 4 cloves garlic, chopped
- 1 lb (500 g) sweet Italian sausages, skinned and crumbled
- 6 cups (1.5 L) egg bread, diced into 1/2-inch (1-cm) pieces
- 2 tbsp (25 mL) chopped fresh marjoram, or 2 tsp (10 mL) dried
- 2 tbsp (25 mL) chopped Italian parsley
- 1 tbsp (15 mL) chopped fresh tarragon or 1 tsp (5 mL) dried
- 2 tsp (10 mL) paprika
- Salt and freshly ground pepper
- 1 egg
- 1 cup (250 mL) dried cranberries
- 1 cup (250 mL) shelled pistachios, optional
- 1/2 cup (125 mL) chicken or turkey stock
- Salt and freshly ground pepper
- 1 tbsp (15 mL) olive oil for brushing skin
- One 14 lb (6 kg) turkey, boned (leave drumsticks and wings intact)



1. In a skillet, sauté oil, onion, celery and garlic over medium heat until softened.
2. Transfer to a large bowl and mix in sausage, bread, marjoram, parsley, tarragon and paprika. Season with salt and pepper. Stir in egg and cranberries. Add pistachios and enough stock to moisten stuffing. Fry 2 tbsp (25 mL) of mixture in the skillet and taste for seasoning. Add more salt and pepper if needed.
3. Preheat oven to 375°F (190°C). Lay turkey out flat, skin-side down, on counter. Spread stuffing over bird, filling any spaces.
4. Bring bird up around stuffing. Use a trussing needle and string (or skewers) to pull loose skin from neck area around stuffing and tie. Sew back skin together, ensuring stuffing will not seep out. Flip and tie wings in place and drumsticks close to body. Brush bird with olive oil. Season generously with salt and pepper.
5. Place bird on rack over roasting pan, breast-side up. Roast 45 minutes, baste, roast another 45 minutes and baste again. Cook another 45 minutes-1 hour, until juices run clear or instant-read thermometer in thickest part of bird reads 165°F (75°C). Remove from oven, cover with tea towel and let rest 20 minutes.
6. To carve, remove legs and wings and place on platter. Carve down into slices.