



Cherry-Glazed Turkey with Dried Cherry-Apple Stuffing

 Dairy Free

READY IN



325 min.

SERVINGS



12

CALORIES



839 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 12 lb turkey whole frozen thawed
- 2 tablespoons sage fresh chopped
- 1 teaspoon salt
- 0.5 teaspoon pepper
- 0.5 cup butter
- 1 cup onion finely chopped
- 16 oz bread stuffing mix

- 2 cups apples red chopped
- 1.5 cups cherries dried
- 1 cup pecans chopped
- 2.5 cups chicken broth (from 32-oz container)
- 0.5 cup smucker's cherry preserves
- 0.3 cup chicken broth

Equipment

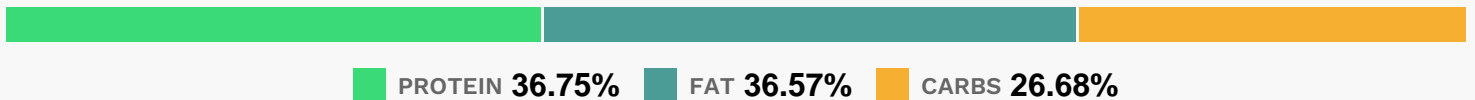
- bowl
- frying pan
- paper towels
- oven
- baking pan
- roasting pan
- kitchen thermometer
- aluminum foil
- skewers
- glass baking pan

Directions

- Heat oven to 325°F. Grease 13x9-inch (3-quart) glass baking dish with shortening or cooking spray; set aside.
- Remove and discard neck and giblets from turkey. Rinse turkey inside and out with cold water; pat dry with paper towels. In small bowl, mix sage, salt and pepper; rub into turkey skin.
- In 8-inch skillet, melt butter over medium heat.
- Add onion; cook 4 to 6 minutes, stirring occasionally, until tender. In large bowl, thoroughly mix cooked onion and remaining stuffing ingredients.
- Turn turkey breast side down. Fill neck cavity lightly with 1 cup of the stuffing (do not pack stuffing because it will expand during roasting). Fasten neck skin of turkey to back with skewer.

- Turn turkey breast side up. Fold wings across back of turkey so tips are touching. Fill body cavity lightly with 3 cups of the stuffing (do not pack stuffing because it will expand during roasting).
- Place remaining stuffing in baking dish. Cover with foil; refrigerate until ready to bake. Tuck legs under band of skin at tail (if present), or tie together with heavy string.
- On rack in shallow roasting pan, place turkey, breast side up. Insert ovenproof meat thermometer so tip is in thickest part of inside thigh and does not touch bone.
- Cover turkey loosely with foil or roaster cover; roast 3 hours. Meanwhile, in small bowl, mix glaze ingredients; set aside.
- Uncover turkey and place foil-covered baking dish with stuffing in oven. Roast 45 minutes to 1 hour 30 minutes longer, brushing turkey with glaze frequently, until thermometer reads 165°F and drumsticks move easily when lifted or twisted. Thermometer inserted in center of stuffing in turkey should read 165°F.
- Remove baking dish with stuffing from oven after 40 to 50 minutes of baking time or when thoroughly heated (165°F).
- Place turkey on warm platter; cover with foil to keep warm.
- Let stand about 15 minutes for easiest carving. Cover and refrigerate any remaining turkey and stuffing separately.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:6.37, Inflammation Score:-8, Nutrition Score:39.207826007967%

Flavonoids

Cyanidin: 1.3mg, Cyanidin: 1.3mg, Cyanidin: 1.3mg, Cyanidin: 1.3mg Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg, Isorhamnetin: 0.67mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Quercetin: 3.54mg, Quercetin: 3.54mg, Quercetin: 3.54mg, Quercetin: 3.54mg

Nutrients (% of daily need)

Calories: 839.39kcal (41.97%), Fat: 33.83g (52.04%), Saturated Fat: 7.21g (45.09%), Carbohydrates: 55.54g (18.51%), Net Carbohydrates: 51.06g (18.57%), Sugar: 21.36g (23.73%), Cholesterol: 233.33mg (77.78%), Sodium: 1382.32mg (60.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 76.49g (152.97%), Copper: 3.51mg (175.63%), Vitamin B3: 27.02mg (135.11%), Selenium: 87.66µg (125.22%), Vitamin B6: 2.03mg (101.7%), Phosphorus: 681.49mg (68.15%), Vitamin B12: 3.96µg (65.95%), Vitamin B2: 0.82mg (48.04%), Zinc: 6.59mg (43.95%), Manganese: 0.84mg (41.87%), Vitamin B1: 0.47mg (31.14%), Vitamin B5: 2.89mg (28.87%), Magnesium: 112.24mg (28.06%), Iron: 4.97mg (27.59%), Potassium: 923.37mg (26.38%), Folate: 92.87µg (23.22%), Vitamin A: 1075.44IU (21.51%), Fiber: 4.48g (17.93%), Calcium: 111.27mg (11.13%), Vitamin D: 0.97µg (6.44%), Vitamin E: 0.93mg (6.22%), Vitamin C: 3.31mg (4.01%), Vitamin K: 1.38µg (1.32%)