



Cranberry-Glazed Turkey with Cranberry-Cornbread Stuffing

READY IN



45 min.

SERVINGS



10

CALORIES



978 kcal

Ingredients

- 1.5 cups butter unsalted room temperature (3 sticks)
- 1 bottle wine dry white
- 14 pounds turkey fresh whole dry rinsed
- 1 serving salt and pepper freshly ground
- 1 serving pepperidge farm sage and onion stuffing stuffing
- 2 pounds onion red peeled quartered
- 1 serving gravy
- 1 serving glaze

Equipment

- frying pan
- sauce pan
- oven
- roasting pan
- kitchen thermometer
- stove
- skewers
- cheesecloth
- kitchen twine

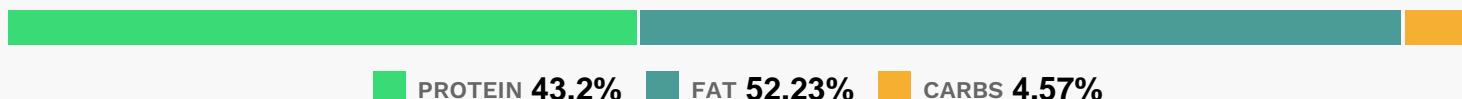
Directions

- Preheat oven to 450 degrees with rack on lowest level. In a large saucepan, melt 1 1/2 cups butter; add white wine. Turn off heat, leaving mixture on top of stove to keep warm. Fold a large piece of cheesecloth into quarters; cut it into a 17-inch, four-layer square. Immerse cheesecloth in wine mixture, and set aside to soak.
- Place turkey, breast side up, on a clean work surface. Fold wing tips under turkey. Season cavity with salt and pepper.
- Fill large cavity loosely with 7 to 8 cups stuffing. Tie legs together loosely with kitchen twine. Stuff the turkey neck cavity, fold neck flap under, and secure with a bamboo skewer. Rub turkey with the remaining 4 tablespoons butter, and season with salt and pepper.
- Remove cheesecloth from liquid; squeeze lightly, leaving it very damp.
- Spread it evenly over breast and leg area.
- Arrange onions in a large, heavy roasting pan.
- Place turkey on top of onions; transfer to oven, and roast 30 minutes. Reduce oven temperature to 350 degrees.
- Pour a quarter of the wine mixture over cheesecloth and exposed parts of turkey; continue roasting 2 hours more, basting every 30 minutes.
- When all the wine mixture has been used, remove the cheesecloth and discard; continue cooking until an instant-read thermometer inserted into the thickest part of the thigh

(avoiding bone) registers 155 degrees. about 40 minutes more.

- Brush the turkey with the cranberry glaze, coating completely. Roast turkey 10 to 15 minutes more.
- Brush turkey again to coat, and continue cooking 10 minutes more to set the glaze (the turkey should register 165 degrees).
- Transfer turkey to a carving board; let rest about 30 minutes before carving. Reserve pan juices for preparing gravy.

Nutrition Facts



Properties

Glycemic Index:4.2, Glycemic Load:2.16, Inflammation Score:-9, Nutrition Score:36.843913026478%

Flavonoids

Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Hesperetin: 0.3mg, Hesperetin: 0.3mg, Hesperetin: 0.3mg, Hesperetin: 0.3mg Naringenin: 0.28mg, Naringenin: 0.28mg, Naringenin: 0.28mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Isorhamnetin: 4.55mg, Isorhamnetin: 4.55mg, Isorhamnetin: 4.55mg, Isorhamnetin: 4.55mg Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 18.45mg, Quercetin: 18.45mg, Quercetin: 18.45mg, Quercetin: 18.45mg

Nutrients (% of daily need)

Calories: 977.87kcal (48.89%), Fat: 53.15g (81.77%), Saturated Fat: 24.12g (150.74%), Carbohydrates: 10.47g (3.49%), Net Carbohydrates: 8.93g (3.25%), Sugar: 4.86g (5.4%), Cholesterol: 397.84mg (132.61%), Sodium: 536.42mg (23.32%), Alcohol: 7.72g (100%), Alcohol %: 1.5% (100%), Protein: 98.91g (197.83%), Vitamin B3: 34.61mg (173.04%), Vitamin B6: 2.85mg (142.41%), Selenium: 96.95µg (138.51%), Vitamin B12: 5.56µg (92.64%), Phosphorus: 873.12mg (87.31%), Zinc: 8.3mg (55.34%), Vitamin B2: 0.88mg (51.86%), Vitamin B5: 3.84mg (38.39%), Potassium: 1203.9mg (34.4%), Magnesium: 129.98mg (32.5%), Iron: 4.28mg (23.77%), Vitamin A: 1105.52IU (22.11%), Copper: 0.39mg (19.55%), Vitamin B1: 0.26mg (17.58%), Manganese: 0.26mg (13.02%), Folate: 50.61µg (12.65%), Vitamin D: 1.86µg (12.42%), Calcium: 85.43mg (8.54%), Vitamin C: 6.71mg (8.14%), Vitamin E: 1.22mg (8.1%), Fiber: 1.55g (6.18%), Vitamin K: 3.06µg (2.91%)