



Roasted Turkey with Sausage-and-Wild Mushroom Stuffing

READY IN



45 min.

SERVINGS



8

CALORIES



1140 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 cup butter softened
- ☐ 1 tablespoon thyme dried crushed
- ☐ 0.5 cup wine dry white
- ☐ 0.3 cup flour all-purpose
- ☐ 16 ounce half and half
- ☐ 0.5 teaspoon pepper
- ☐ 1 tablespoon pepper
- ☐ 8 servings sage fresh

- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon salt
- ☐ 8 servings sausage
- ☐ 2 tablespoons sesame oil
- ☐ 0.5 teaspoon soya sauce
- ☐ 2 tablespoons soya sauce
- ☐ 14 pound turkey

Equipment

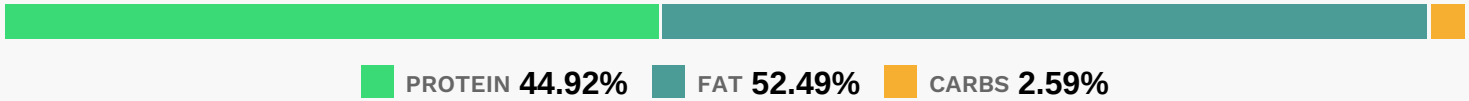
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil

Directions

- ☐ Combine butter and thyme, mixing well.
- ☐ Remove giblets and neck from turkey; set aside. Rinse turkey thoroughly with cold water, and pat dry. Loosen skin from breast without detaching it; carefully spread butter mixture under skin. Rub outside of turkey evenly with 1 tablespoon salt and 1 tablespoon pepper.
- ☐ Spoon 4 cups Sausage-and-Wild Mushroom Stuffing into turkey; truss turkey, and tie ends of legs together with string. Lift wingtips up and over back, and tuck under bird.
- ☐ Place turkey, breast side up, in a large roasting pan; rub with 2 tablespoons soy sauce and oil.
- ☐ Bake at 375 for 2 1/2 hours or until meat thermometer inserted into turkey thigh registers 180 and stuffing registers 165, shielding turkey with aluminum foil after 1 hour and basting with pan juices every 30 minutes.
- ☐ Cook giblets and neck in boiling water to cover 45 minutes or until tender.
- ☐ Drain, reserving 1 cup broth. Coarsely chop neck meat and giblets; chill.

- ☐ Transfer turkey to a serving platter, reserving drippings in pan.
- ☐ Remove and discard fat from drippings; pour 1/4 cup drippings into a heavy saucepan. Stir wine and reserved broth into roasting pan, stirring to loosen particles.
- ☐ Place 1/4 cup drippings over medium heat.
- ☐ Add flour, and cook, whisking constantly, until browned. Gradually add wine mixture and half-and-half; cook mixture, whisking constantly, until bubbly. Stir in neck meat and giblets, 1/2 teaspoon soy sauce, salt, and pepper; simmer, stirring often, to desired thickness.
- ☐ Serve gravy with turkey.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:26.5, Glycemic Load:2.36, Inflammation Score:-9, Nutrition Score:41.766956609228%

Flavonoids

Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 1140.01kcal (57%), Fat: 65.02g (100.04%), Saturated Fat: 17.58g (109.86%), Carbohydrates: 7.22g (2.41%), Net Carbohydrates: 6.67g (2.42%), Sugar: 2.93g (3.26%), Cholesterol: 426.35mg (142.12%), Sodium: 2230.74mg (96.99%), Alcohol: 1.54g (100%), Alcohol %: 0.29% (100%), Protein: 125.21g (250.41%), Vitamin B3: 43.6mg (217.98%), Selenium: 123.31µg (176.15%), Vitamin B6: 3.43mg (171.71%), Vitamin B12: 7.02µg (117.01%), Phosphorus: 1108.77mg (110.88%), Vitamin B2: 1.2mg (70.41%), Zinc: 10.39mg (69.24%), Vitamin B5: 4.82mg (48.2%), Potassium: 1392.92mg (39.8%), Magnesium: 154.56mg (38.64%), Iron: 5.94mg (33%), Vitamin A: 1555.83IU (31.12%), Copper: 0.59mg (29.61%), Vitamin B1: 0.33mg (22.07%), Calcium: 148.4mg (14.84%), Manganese: 0.29mg (14.72%), Folate: 51.14µg (12.79%), Vitamin D: 1.7µg (11.36%), Vitamin E: 1.63mg (10.86%), Vitamin K: 11.29µg (10.76%), Fiber: 0.55g (2.22%)