



Turkey with Sausage, Apricot, and Sage Stuffing

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



792 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 teaspoon pepper black divided freshly ground
- ☐ 1 tablespoon canola oil
- ☐ 1 cup celery chopped (4 stalks)
- ☐ 1.3 cups apricot dried coarsely chopped
- ☐ 0.3 cup parsley fresh chopped
- ☐ 1 tablespoon sage fresh chopped
- ☐ 1 pound ground sausage sweet italian (4 links)

- ☐ 2 cups onion chopped (1 large)
- ☐ 0.8 teaspoon salt divided
- ☐ 14 ounce bread stuffing mix country-style (such as Pepperidge Farm)
- ☐ 12 pound turkey fresh thawed
- ☐ 3.3 cups turkey stock hot
- ☐ 3 cups water divided

Equipment

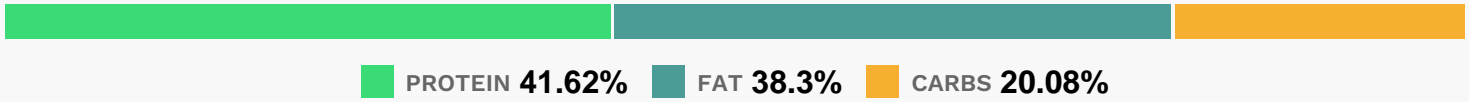
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil
- ☐ kitchen twine

Directions

- ☐ Preheat oven to 32
- ☐ Remove and discard giblets and neck from turkey. Trim excess fat. Do not trim excess skin around neck.
- ☐ Remove casings from sausage.
- ☐ Heat a large nonstick skillet over medium-high heat.
- ☐ Add sausage; cook 5 minutes or until browned, stirring to crumble.
- ☐ Add onion and celery. Cover, reduce heat, and cook 10 minutes or until tender, stirring occasionally.
- ☐ Place sausage mixture in a large bowl.
- ☐ Add apricots, parsley, sage, 1/4 teaspoon salt, 1/4 teaspoon pepper, and stuffing mix.

- ☐ Drizzle with hot Roasted Turkey Stock; toss well. Lift wing tips up and over back; tuck under turkey. Stuff 2 cups sausage mixture into neck cavity. Fold skin over sausage mixture, and loosely secure with several wooden picks. Stuff 3 cups sausage mixture into body cavity. Spoon remaining sausage mixture into an 11 x 7-inch baking dish coated with cooking spray. Cover dish with foil, and refrigerate until ready to bake. Tie legs together with kitchen string.
- ☐ Place turkey, breast side up, on a roasting rack in a roasting pan.
- ☐ Brush turkey with oil; sprinkle with remaining 1/2 teaspoon salt and remaining 1/2 teaspoon pepper. Cover breast with foil.
- ☐ Pour 2 cups water into pan.
- ☐ Bake at 325 for 2 hours; remove foil, and baste turkey with pan juices.
- ☐ Add remaining 1 cup water to pan, if needed.
- ☐ Bake an additional 2 hours or until thermometer inserted in meaty part of thigh registers 165, basting every 30 minutes.
- ☐ Remove turkey from oven; let stand at least 30 minutes before carving.
- ☐ Increase oven temperature to 35
- ☐ Bake the remaining stuffing, covered, 25 minutes or until thoroughly heated. Discard wooden picks.

Nutrition Facts



Properties

Glycemic Index:15.37, Glycemic Load:3.18, Inflammation Score:-8, Nutrition Score:40.37565208518%

Flavonoids

Apigenin: 2.94mg, Apigenin: 2.94mg, Apigenin: 2.94mg, Apigenin: 2.94mg Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg Kaempferol: 0.21mg, Kaempferol: 0.21mg, Kaempferol: 0.21mg, Kaempferol: 0.21mg Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg Quercetin: 5.45mg, Quercetin: 5.45mg, Quercetin: 5.45mg, Quercetin: 5.45mg

Nutrients (% of daily need)

Calories: 791.9kcal (39.59%), Fat: 33.22g (51.1%), Saturated Fat: 9.57g (59.82%), Carbohydrates: 39.17g (13.06%), Net Carbohydrates: 36.43g (13.25%), Sugar: 12.43g (13.81%), Cholesterol: 262.86mg (87.62%), Sodium: 1351.54mg

(58.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 81.21g (162.43%), Vitamin B3: 29.15mg (145.75%), Selenium: 95.73µg (136.76%), Vitamin B6: 2.19mg (109.55%), Copper: 1.98mg (99%), Phosphorus: 727.44mg (72.74%), Vitamin B12: 4.28µg (71.33%), Vitamin B2: 0.87mg (51.26%), Zinc: 6.95mg (46.31%), Vitamin B1: 0.61mg (40.51%), Potassium: 1194.32mg (34.12%), Vitamin B5: 3.07mg (30.66%), Iron: 5.19mg (28.83%), Magnesium: 111.81mg (27.95%), Folate: 95.71µg (23.93%), Vitamin K: 25.02µg (23.83%), Manganese: 0.4mg (20%), Vitamin A: 815.28IU (16.31%), Fiber: 2.74g (10.97%), Calcium: 100.6mg (10.06%), Vitamin E: 1.26mg (8.43%), Vitamin D: 0.97µg (6.44%), Vitamin C: 4.92mg (5.96%)