

Two stuffings turkey



At our place the stuffing is very popular. Each of us has his preference. When I make the turkey, that's why I prepared two different stuffing since few years. One stuffing is with bread and the other one is with rice, meat and chestnuts. The advantage is that everyone finds something he likes, everything cooked at the same time and the rice stuffing will avoid cooking an accompaniment such as potatoes.

Ingredients :

-8 to 10 kg	Turkey
-6 to 10 tablespoon	Butter
-2 to 4 tablespoon	Grey salt
-1 to 2 tablespoon	Provence herbs

Bread stuffing:

-12 cups	White bread, in pieces
-2 cups	Onions, chopped
-2 cups	Celery stalk, chopped (with the leaves)
-1/2 to 3/4 cup	Butter
-1 teaspoon	Savory
-2 tablespoon	Chicken powder (chicken broth mix)
-1/2 cup	Water

Rice stuffing:

-1lb	Ground veal
-1 cup	Onion chopped
-1 tablespoon	Olive oil
-1 cup	Long grain rice
-1 teaspoon	Celery salt
-2	Bay leaves
-1 cup	Water
-1/4 cup	Pine nuts
-200g	Roasted chestnuts (in pouch)
-Q.s.	Salt
-Q.S.	Pepper



Yield : 16 to 20 portions (It can be more if you serve the turkey with other meat dishes)

NOTE : The stuffing can be prepared in advance (see notes section)

Step 1

(Bread stuffing) : In a large skillet, melt ½ cup butter, add onions and celery. Bake for about 3 to 5 minutes or until the onions are translucent but not colored.

Step 2

(Bread stuffing) : Add the bread and if necessary add the remaining butter (1/4 cup). Mix well. Cook for 2-3 minutes. Add the savory, and chicken powder. Mix.

Step 3

(Bread stuffing) : Gently add water to this mixture and cook until completely absorbed. Remove from heat and place in a bowl to cool.

Step 4

(Rice stuffing) : In a skillet, heat oil then add meat and onions. Cook for 2 to 3 minutes.

Step 5

(Rice stuffing) : Add uncooked rice and cook for 2 minutes. Add water, celery salt, bay leaves, salt and pepper. Allow the water to evaporate completely.

Step 6

(Rice stuffing) : Put in a bowl, add the pine nuts and let it cool.

Step 7

Preheat oven to 350°F. Take the turkey, rinse it thoroughly with cold water, place it in a roasting pan and dry with paper towel.

Step 8

First, stuff with the rice mixture, taking care to press the bottom of the turkey. Then add the second stuffing, the bread one, always pressing with a certain pressure. Tightly close the turkey.

Step 9

Mix the butter and herbs of Provence. Set aside.



Step 10

Carefully enter the hand under the skin of the turkey. Detache the skin from the meat, pretty much everywhere. Do not force but make small movements that allow the detachment. Then, distribute a portion of the butter mixture under the skin, as much as is required for it to be everywhere.

Step 11

With the hands, slightly spread the butter mixture over the skin of the turkey. Put about 1 inch of water at the bottom of the roasting pan. Cover with foil. Cook for 3 hours. Sprinkle with turkey juice regularly every 45minutes - 1hre, taking care to cover well again each time.

Step 12

After 3 hours of cooking, sprinkle with turkey juice, brush with the remaining butter mixture, sprinkle with gray salt and cook at 325°F without aluminum foil.

Step 13

Depending on the size of the turkey, continue cooking by sprinkling every 45 minutes - 1 hour. If you find that the turkey is roasted enough but that it lacks cooking, put back the foil. The desired temperature is as follows:

- Stuffed turkey: 77°C (170°F)¹
- Stuffing: 75°C (160°F)¹
- Turkey without stuffing: 82°C (180°F)¹

Step 14

Place each stuffing into a serving dish and the turkey already sliced, if desired.

¹ <http://fr.canoe.ca/noel/cuisine/recettes/archives/2013/12/20131220-154104.html>, page views on December 13th, 2016.



- All the vegetable can be prepared at least 3 days before; Onions and celery, and keep them in ziploc.
- The stuffing preparation, can also be prepare the day before, just to stuff the turkey at the time of cooking.
- The grey salt on the turkey is used to brown the skin and I guarantee that it works at all times.
- Regular salt can be fine to.
- Even if some say not to open too much the door of the oven to preserve the heat, it is necessary to sprinkle with turkey juice, so that it is juicy and takes the flavors.
- To prevent the skin from sticking to the aluminum foil, spray the aluminum foil with oil.

Bon appétit !

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