



Sun Microstamping Technologies Favorite Recipes

Turkey Recipe

Ingredients

- 1 13-Pound WHOLE TURKEY fresh or thawed
- 1 Medium onion quartered
- 1 lemon quartered
- 1/4 Cup vegetable oil
- 1 Teaspoon dried thyme
- 1 Teaspoon dried tarragon
- 1 Tablespoon dried rosemary
- 1 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper

Directions

Preheat oven to 325.

Remove giblets and neck from turkey and reserve for broth.

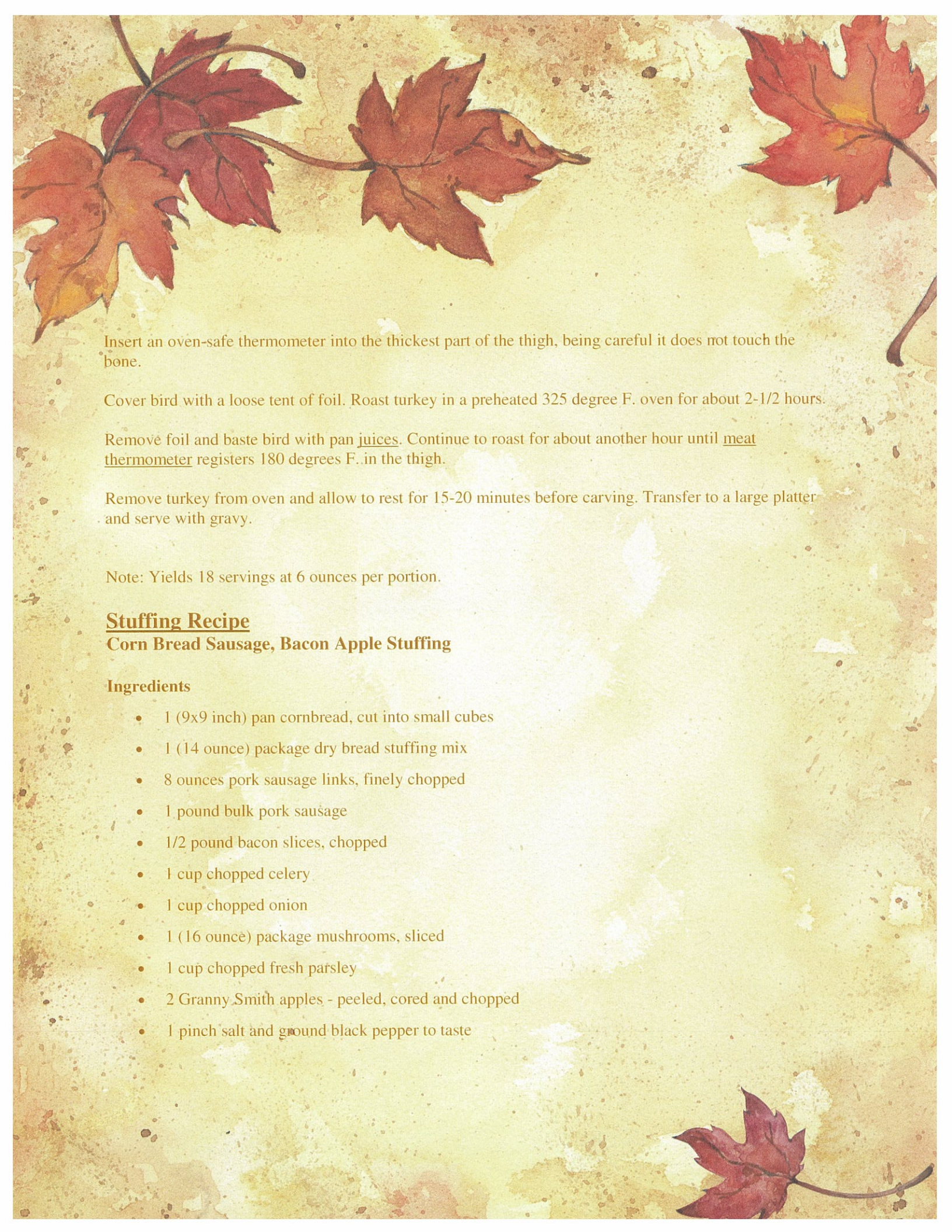
Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities.

In a small bowl, mix oil with herbs, salt and pepper. With your finger tips, gently loosen skin from the breast without pulling off the skin.

Place 1 tablespoon of herb mixture under skin; replace skin. Rub cavities and outside of turkey with remaining herb mixture.

Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.

Place turkey, breast side up, on a rack in a large shallow (no more than 2-1/2 inches) deep roasting pan.



Insert an oven-safe thermometer into the thickest part of the thigh, being careful it does not touch the bone.

Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2-1/2 hours.

Remove foil and baste bird with pan juices. Continue to roast for about another hour until meat thermometer registers 180 degrees F. in the thigh.

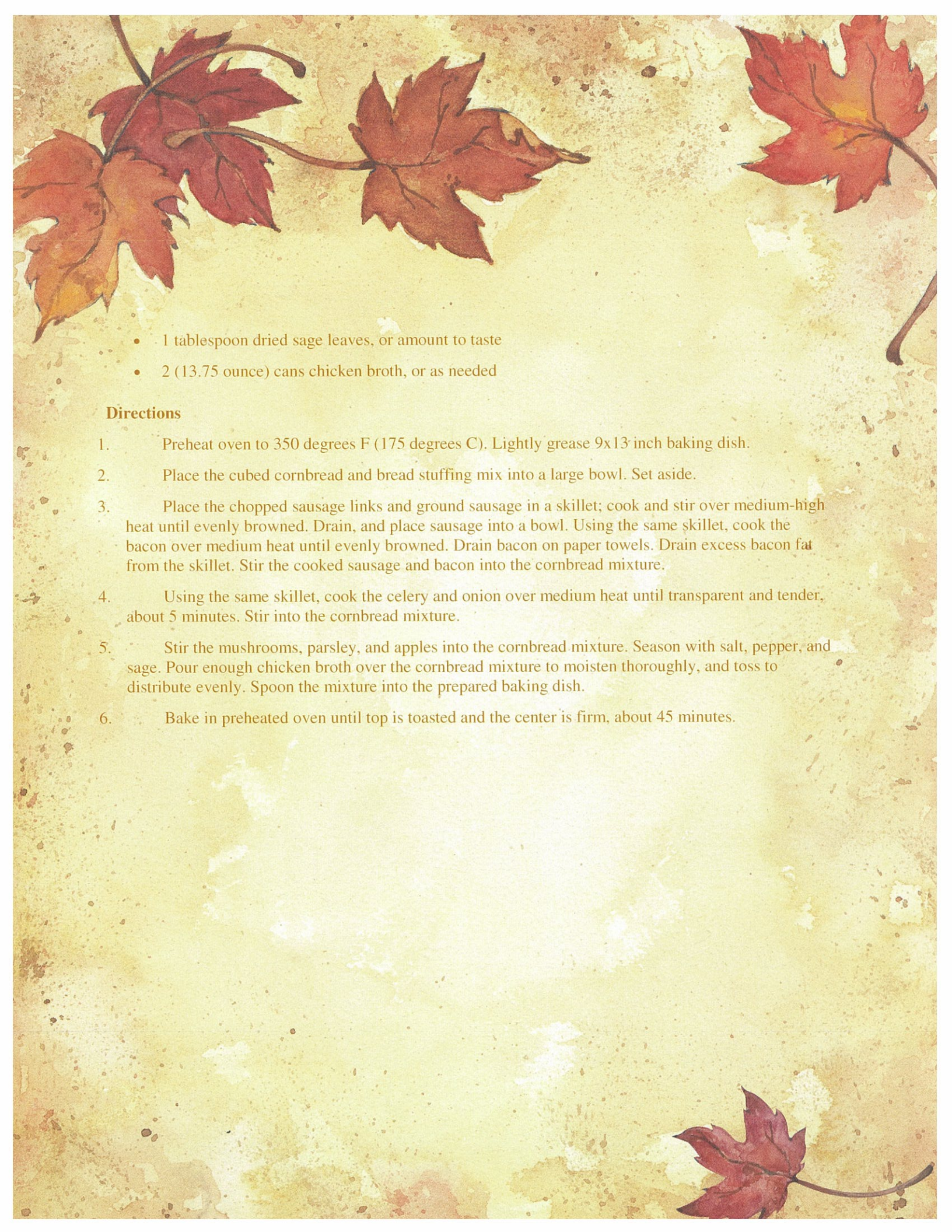
Remove turkey from oven and allow to rest for 15-20 minutes before carving. Transfer to a large platter and serve with gravy.

Note: Yields 18 servings at 6 ounces per portion.

Stuffing Recipe **Corn Bread Sausage, Bacon Apple Stuffing**

Ingredients

- 1 (9x9 inch) pan cornbread, cut into small cubes
- 1 (14 ounce) package dry bread stuffing mix
- 8 ounces pork sausage links, finely chopped
- 1 pound bulk pork sausage
- 1/2 pound bacon slices, chopped
- 1 cup chopped celery
- 1 cup chopped onion
- 1 (16 ounce) package mushrooms, sliced
- 1 cup chopped fresh parsley
- 2 Granny Smith apples - peeled, cored and chopped
- 1 pinch salt and ground black pepper to taste

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- 1 tablespoon dried sage leaves, or amount to taste
 - 2 (13.75 ounce) cans chicken broth, or as needed

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.
2. Place the cubed cornbread and bread stuffing mix into a large bowl. Set aside.
3. Place the chopped sausage links and ground sausage in a skillet; cook and stir over medium-high heat until evenly browned. Drain, and place sausage into a bowl. Using the same skillet, cook the bacon over medium heat until evenly browned. Drain bacon on paper towels. Drain excess bacon fat from the skillet. Stir the cooked sausage and bacon into the cornbread mixture.
4. Using the same skillet, cook the celery and onion over medium heat until transparent and tender, about 5 minutes. Stir into the cornbread mixture.
5. Stir the mushrooms, parsley, and apples into the cornbread mixture. Season with salt, pepper, and sage. Pour enough chicken broth over the cornbread mixture to moisten thoroughly, and toss to distribute evenly. Spoon the mixture into the prepared baking dish.
6. Bake in preheated oven until top is toasted and the center is firm, about 45 minutes.