

Roast turkey with stuffing

With the Thanksgiving turkey fresh in our rearview mirror, don't let your Christmas turkey be overshadowed. Separate it from the crowd with this chorizo and cranberry stuffing.

Serves 8–10

1 x 11 lb (5 kg) turkey,
fresh or fully thawed
1¾ oz (50 g) butter, melted

Chorizo Stuffing

1½ oz (40 g) butter
3 tablespoons olive oil
2 onions, finely chopped
3 garlic cloves, crushed
1 fresh chorizo sausage,
removed from its casing
2 cups (500 ml) chicken
stock
12½ oz (350 g) sourdough
bread, torn into chunks
1 cup (125 g) roughly
chopped pecans
1 cup (140 g) dried
cranberries
½ cup (50 g) finely grated
parmesan
large handful of parsley,
chopped

For the stuffing, heat the butter and olive oil in a frying pan over medium heat. Add the onion, garlic, and chorizo. Cook for 5–8 minutes, then transfer to a bowl and allow to cool. Add 1½ cups (375 ml) of stock, then the remaining stuffing ingredients. Mix, then set aside for 10 minutes.

Preheat the oven to 320°F (160°C) fan-forced. Place a roasting rack in a large roasting tin, and lightly grease a 6 cup (1.5 liter) baking dish.

Tuck the wings under the turkey, sprinkle some salt into the cavity and tie the legs together with kitchen string. Open up the neck cavity and work your fingertips between the skin and the breast meat. Push 1 cup of the cooled stuffing under the skin, then secure the opening with a skewer.

Spoon the remaining stuffing into the baking dish, pour the remaining stock over, then cover and refrigerate until required. Brush the turkey skin all over with the melted butter and season lightly with salt and pepper. Place the turkey on the roasting rack in the roasting tin, then add 2 cups (500 ml) water to the tin. Cover first with a large sheet of baking paper, then securely with foil. Transfer to the oven and roast for 2 hours.

Carefully remove the foil and baking paper. Add the stuffing to the oven and bake the turkey and stuffing for a further 1 hour, or until both are golden, and the turkey juices run clear when tested with a skewer inserted into the thickest part of the thigh or the temperature registers as 167°F (75°C) when the meat is tested in several places. Remove the turkey from the oven, cover loosely with foil and leave to rest for at least 30 minutes before carving. Serve with the stuffing.

Tip: For every 2 lb 3 oz (1 kg) of turkey, allow 35–40 minutes of cooking time at 320°F (160°C) fan-forced – about 3 hours for an 11 lb (5 kg) turkey.





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THOMAS LINKINS