



## **ROAST TURKEY with thyme/sage stuffing**

### **Ingredients:**

4.5kg (10lb) free-range turkey or crown  
50g (1 1/4oz) butter, softened, for dotting on stuffing and smearing on turkey  
6 slices streaky bacon, halved  
1 onion, chopped  
2 carrots, chopped  
Salt and freshly ground black pepper  
300ml (1/2pt) hot chicken stock  
300ml (1/2pt) white wine  
4 slices white bread

### **Method:**

1. Take the turkey out of the fridge so that it comes to room temperature. Remove the bag of giblets. Preheat the oven to 190C/375F/Gas 5. Adjust the oven shelves so you have one at the top for roasting the potatoes and one for the turkey.
2. **Make the stuffing** by sweating 1 onion in 200g butter, add chopped thyme, sage salt and pepper and pinch sugar. Add 400g white breadcrumbs.
3. Pack the stuffing into the neck end or breast of the turkey. Tuck the skin flap underneath and secure with a skewer. Place any remaining stuffing in a small cake tin and dot with butter.
4. Put the onion and carrots in a large roasting tin and set the turkey on top. Smear the turkey all over with butter and season generously. Arrange streaky rashers on top.
5. Pour the stock and wine into the tin. Cover the turkey breast and neck opening with the bread slices and a double layer of foil, then cover the whole roasting tray with foil so the turkey is fully enclosed.

6. Roast the turkey. Calculate the cooking time allowing 15-20 minutes per ½Kg. Reduce heat after 45 minutes to 170°C. Take out of the oven, remove all the foil and bread and turn up the heat to 200C/400F/Gas 6. Return to the oven for 45 mins.
7. To check that the turkey is done, pierce the thickest part of the thigh with a knife or skewer. If the juices are pink, the turkey needs further cooking; if they run clear, it is ready. Also twist the leg and if it twists it is ready. Use a thermometer –legs should read 80°C –breast should read 75°C Transfer it to a serving platter, cover with foil and leave to rest. This is important.
8. **Cranberry stuffing**
9. To the stuffing left over add, 110g fresh or dried cranberries, 1 orange rind and juice, 75g walnuts, 1 egg. Mix well and shape into a sausage shape, wrap in tinfoil and bake for the last 10 minutes.
10. Cut into rounds and use as a garnish around the turkey.