

MENU 22

ROAST TURKEY WITH DRESSING AND GRAVY

Turkey must be completely thawed. Follow package directions. This will take at least one day to thaw.

For dressing, you can use Stove Top Stuffing or Mom's Dressing. Any extra dressing should be placed in a baking dish and baked for 1 hour (during the last hour you are baking the turkey).

To mix Stove Top Stuffing for stuffing a bird, do the following for each package of stuffing mix you are using.

- Place contents of vegetable/seasoning packet in large bowl.
- For each package, mix 1 1/2 cups HOT water and 1/4 cup margarine together. Do not boil, just use hot tap water.
- Pour liquid over vegetable/seasoning and mix.
- Add stuffing crumbs and stir to moisten. You can also add giblets to the stuffing mix. See Menu 16 for cooking giblets.
- Do not stuff bird until you are ready to roast.
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For 8-12 pound bird, use 2 packages of Stove Top Stuffing.
Roast 3 1/2-4 1/2 hours at 325 degrees.

For 13-20 pound bird, use 3 packages of Stove Top Stuffing.
Roast 4 1/2-6 1/2 hours at 325 degrees.

Mom's Dressing:

30 slices bread, dried
1 cup chopped celery
1 onion, chopped (onion size of an egg)
4 eggs, slightly beaten
salt and pepper to taste
broth from turkey giblets to moisten

This is enough dressing for a 12-14 pound turkey.

Gravy:

See Menu 16 for pan gravy and gibleet gravy.

See Menu 17 for kettle gravy.

--or--

You can simply thicken the broth with cornstarch and add milk to the desired creaminess. Mix cornstarch and liquid in jar first, shaking well. About 3 tablespoons of cornstarch and 1/2 broth or milk.

SERVE WITH:

Mashed Potatoes (see Recipe 15), Jellied Cranberry Sauce & Green Beans (see Recipe 12)