

Turkey with Herbed Rice Dressing

SUBMITTED BY: Taste of Home

"My husband is my most avid cooking fan and my three daughters have all become wonderful cooks in their own right! We have seven grandchildren."



PREP TIME	25 Min
COOK TIME	4 Hrs
READY IN	4 Hrs 25 Min
SERVINGS & SCALING	
<i>Original recipe yield: 8 cups</i>	

INGREDIENTS

- 1/2 pound bulk pork sausage
 - 1/2 pound ground beef
 - 1/2 cup chopped onion
 - 1/2 cup egg substitute
 - 1 tablespoon poultry seasoning
 - 2 tablespoons chopped fresh parsley
 - 2 tablespoons chopped celery leaves
 - 2 teaspoons salt, divided
 - 2 teaspoons pepper, divided
 - 3/4 teaspoon garlic powder, divided
 - 4 cups cooked white rice, cooled
 - 3 cloves garlic, minced
 - 1 teaspoon dried thyme
 - 1 teaspoon dried tarragon
 - 1 teaspoon dried marjoram
 - 1 (10 pound) turkey
 - 2 (14.5 ounce) cans chicken broth
 - 3 tablespoons butter or margarine
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DIRECTIONS

1. In a large skillet, cook the pork, beef and onion over medium heat until meat is no longer pink; drain.
2. In a large bowl, combine egg substitute, poultry seasoning, parsley, celery leaves, 1 teaspoon salt, 1 teaspoon pepper and 1/2 teaspoon garlic powder. Add meat mixture and rice.
3. Just before baking, stuff turkey. Skewer openings; tie drumsticks together. Place on a rack in roasting pan. Combine garlic, thyme, tarragon, marjoram and remaining salt, pepper and garlic powder; rub over turkey. Add broth and butter to pan.
4. Bake at 325 degrees for 4 to 4-1/2 hours or until a meat thermometer reads 180 degrees for the turkey and 165 degrees for the stuffing, basting frequently. When turkey begins to brown, cover lightly with a tent of aluminum foil. Remove all dressing.

Editor's Note

Dressing may be baked in a greased 2-1/2-qt. covered baking dish at 325 degrees for 70 minutes (uncover during the last 10 minutes). Dressing yields about 8 cups.

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