



Christmas Roast Stuffed Turkey

NIBBLEDISH CONTRIBUTOR

Ingredients

1 large turkey [6-7 kgs]

ingredients A:

1/2 tsp savoury

1/2 tsp thyme

1/2 tsp sage

1 tsp salt and pepper

1/4 cup butter

For the stuffings:

1/2 loaf wheat bread- cut into small cubes

1/2 tsp savoury

1/2 tsp thyme

1/2 tsp sage

salt and pepper

4 eggs.

Brown gravy:

3 tbsp flour

salt and pepper

1 tbsp browning sauce

2 cups stocks

juice from baking turkey

Instructions

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1. For the turkey; rub it with ingredients A. Put in a large deep baking dish.
 2. For the stuffings: Mix bread cubes with beaten eggs and season with salt and pepper and savoury. Stuff the bread mixture in the bird's cavity. Sew the skin up between the legs so the stuffing will not fall out.
 3. Cover with foil and roast it in slow oven 160 C for 3 3/4 - 4 hours , basting the melted butter over the turkey every 1/2 hour.
 4. Leave the bird in the oven for half hour before serving .
 5. Serve with brown gravy and side dish .

Note:

to make gravy: pour juice from turkey to a pan and add flour, whisk briskly for a min. Add stock and browning. Season, stir till thicken.