



Wild Rice Stuffed Turkey with Sage Gravy

Prep: 20 minutes

Roast: 2 hours 45 minutes • Serves: 12

- 6 tablespoons unsalted butter
- 3 tablespoons minced fresh sage leaves
- 1½ teaspoons garlic powder
- ½ teaspoon cracked black pepper
- 1 (12- to 14-pound) fresh or frozen turkey, thawed
- 4 cups Wild Rice & Butternut Squash Stuffing
- 2 teaspoons kosher salt
- 8 cups chicken broth
- ¼ cup all-purpose flour
- ½ cup dry sherry

1. Adjust oven rack to lowest position. Preheat oven to 350°. Place roasting rack in large, deep roasting pan. In small bowl, stir butter, 1½ tablespoons sage, garlic powder and pepper.

2. Remove giblets from turkey cavity; discard liver. Loosely add stuffing to turkey cavity. Place turkey, breast side up, on rack in pan; brush with ¼ cup butter mixture and sprinkle with salt. If not already secured, tie legs together with kitchen string; tuck wing tips under turkey to hold in place. Add 6 cups broth to roasting pan; tent turkey loosely with aluminum foil.

3. Roast turkey 2 hours. Remove foil and brush turkey with remaining butter mixture; add 1 cup broth to pan. Roast turkey 45 to 55 minutes longer or until juices run clear and internal temperature reaches 160° in thickest part of thigh and in stuffing, making sure thermometer doesn't touch bone. Transfer turkey to cutting board; loosely cover with aluminum foil.

4. Remove rack from pan; with spoon, skim excess fat from drippings. Place roasting pan with drippings over medium heat. Whisk in flour; add remaining 1 cup broth and heat to simmering, stirring to loosen browned bits from bottom of roasting pan. Simmer 5 minutes; whisk in sherry and remaining 1½ tablespoons sage; simmer 8 to 10 minutes longer or until gravy thickens, stirring occasionally. Makes about 5 cups.

5. Carve turkey and serve with Sage Gravy.

*Approximate nutritional values per serving (not including stuffing):
542 Calories, 24g Fat (9g Saturated), 281mg Cholesterol,
1214mg Sodium, 4g Carbohydrates, 0g Fiber, 1g Sugars, 70g Protein*

Chef Tip

If you don't have a roasting rack, place giblets in roasting pan, then place turkey directly on giblets.

Dietitian's Dish

> Remove the skin before eating the turkey to lower saturated fat and calories.