www.GoToLee.com

The Lierman Family's Favorite Turkey Recipe
Roast Turkey with Red Currant Glaze & Sourdough, Herb & Sausage Stuffing
By Chef Ben Lierman - Lee Supply

Ingredients

	For Your Stuffing	
1	Lb	Sausage (your favorite) cooked, cooled, crumbled
6	Cups	Sourdough bread - 1/2" cubes
4	Tbsp	Butter
1-1/2	Cups	Spanish onion - 1/4" dice
1-1/2	Cups	Celery - 1/4" dice
1/4	Cup	Garlic
1	Cup	Fresh herbs - rosemary, parsley, sage, marjoram, thyme fine chop
1-1/2	Cups	Chicken stock - hot
		Salt & pepper to taste
	For Your Turkey	
1		Whole turkey 16-18 Lbs - thawed, cleaned & patted dry
2	Tbsp	Kosher salt
1	Tbsp	Freshly ground black pepper
1/2	Tbsp	Poultry seasoning
2	Tbsp	Canola oil
	For Your Glaze	
1-1/2	Cups	Red currant jelly
3/4	Cup	Orange marmalade
2	Tbsp	Worcestershire sauce
3	Tbsp	Brandy
2	Tbsp	Brown sugar
2	Each	Oranges - peeled & chopped
15	Each	Maraschino cherries - stems removed & halved
		Salt & pepper to taste



www.GoToLee.com

Preheat your oven to 350 degrees.

For Your Stuffing

Cook, cool, crumble the sausage & set aside.

Lay out the bread cubes on a cookie sheet and lightly toast until slightly brown & crispy.

In a large skillet, over medium low heat, melt the butter & gently sauté the onions until softened slightly. Add the celery & garlic then sweat an additional 2-3 minutes.

Toss the mixture with the bread cubes & add the fresh herbs.

Add hot chicken stock just prior to stuffing the turkey.

For Your Turkey

Allow the turkey to sit at room temperature for 1 hour

Season the entire bird - inside & out - with the salt, pepper & poultry seasoning

Rub the entire outer surface of the bird with the canola oil.

Toss the stuffing with the hot chicken stock - half at a time. The bread cubes should be slightly moist but not saturated - springy to the touch.

Open the neck cavity & loosely fill with a portion of the stuffing. Wrap the skin flap over the stuffing & secure under the bird with a stich or skewer.

Tuck the wings under the bird.

Gently fill the body cavity of the bird with the remaining stuffing - not packing too tightly.

Pull the legs together & secure with twine

Place the stuffed bird in your oven.

For Your Glaze

While the bird is roasting, assemble the jelly, marmalade, Worcestershire, brandy, & brown sugar in a small mixing bowl stirring with a wire whisk.

Mottle (crush) in the oranges & cherries then season with salt & pepper to taste.

When the bird has an internal temperature of 150 degrees (about 2-1/2 hours) apply the glaze quickly & thoroughly then return the bird to the oven. Glaze 2 additional times.

When internal temperature of the turkey reaches 165 degrees, remove from oven & allow to rest at least 30 minutes before removing stuffing and carving.

Enjoy!