

RECIPE FOR: STUFFING AND TURKEY FOR THANKSGIVING

Year	lbs	Time In	Time Out
2019	16.36	1:25 pm	
2020	25.5	11:04 am	
2021	12	3:30	

STUFFING (night before!)

- 2 loaves of bread
- Giblets
- Sage
- Poultry seasoning

- Lightly toast the bread, then cube it. Take the giblets out of the turkey, rinse and put into small pot of water. Boil, then put in 1 onion, 2 sticks of carrots, 2 stalks of celery, on medium heat. Lower and let this simmer until fork tender. Skim it off. Take out and cube the giblets, and add to the cubed bread.
- Chop up an onion with 1 1/2 stick of butter and sautee until softened. Add tsp. of sage and 1/2 tsp. of poultry seasoning. Add salt and pepper.
- Add all this to the cubed bread in a big bowl. Add the chopped up (fine) liver, neck and heart and stomach. (Save 1/2 giblets for the gravy!)
- Add 1/2 of the giblets broth to the bread cubes. Save 1/2 of the giblet broth in the refrigerator.
- With broth cooled down, add 6 eggs and 1/2 - 3/4 of cold milk. Add 2 stalks of celery and add to the bread cubes. Stir with salt and pepper. Mix up really well til nice and soft.

TURKEY

Rinse and drain.

Put turkey on wire rack to elevate.

Salt very little on the outside (once over with the shaker on the outside), and more so on the inside of the turkey, then stuff. Skewer and heavy string, tie like shoes, going opposite sides, going underneath. Then at bottom pull together. Stuff neck part, and skewer and tie as well.

Rub outside of turkey with butter. Bake at 325°. (10 lbs, 3 hours; 12 lbs, 3 1/2 hours... keep checking so doesn't burn) (temp gauge into leg.. 185 degrees=done).

After golden brown, cover with foil for another ~30 minutes. When done, take out and allow to sit for 20 minutes. This allows the juices to stay in. As soon as possible, remove the stuffing.

Turkey / stuffing

MASHED POTATOES

Get 3-5 potatoes. (more as needed, but then adjust the recipe accordingly)  
 Peel potatoes and chop into small pieces.  
 Put in a large pot of cold water. Bring to a boil (might take a while, then add Tbl salt.)  
 Boil until soft then drain. Mash with a mixer.  
 Add about 1/2 stick cream cheese and about 1/2 stick real butter. Add 1/2 cup milk warmed up in the microwave (til finger warm) til as creamy as you want it.  
 Blend with beater until no lumps. (Small pieces of unbeaten potatoes.)  
 Add a little garlic powder and salt and pepper to taste. Serve immediately.

GRAVY (~45 minutes)

Use baster to suck up the turkey juices (~4 Tbl. Juices)

Turn on electric skillet (~350). Start with 4 Tbl flour and 4 Tbl butter.  
 KEEP STIRRING until flour is golden browned. Takes a while!... keep stirring.  
 Add other 1/2 of broth from the giblets. Probably add 2 more cups of cold water (cold so won't be lumpy, and stir real fast). Then 4 Tbl of turkey juices.

Lbs.	Hours		
		19	5.25
10	3	20	5.5
11	3.25	21	6.75
12	3.5	22	6
13	3.75	23	6.25
14	4	24	6.5
15	4.25	25	6.75
16	4.5	25.5	
17	4.75	26	7.00
18	5.0		

Time	HRS
1:25	0
2:25	1
3:25	2
4:25	3
5:25	4
6:25	5