

Christmas Turkey with Cornbread-Andouille Stuffing

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MAKES 8 TO 10 SERVINGS.

**6 tablespoons butter
2 yellow onions, diced
2 ounces chopped garlic
1 pound andouille sausage, finely diced
8 cups crumbled cooked corn bread
8 cups toasted fresh bread crumbs
1 teaspoon Creole seasoning
1/4 teaspoon black pepper
1/4 teaspoon salt
2 cups chicken stock
2 large eggs, beaten
1 (12-pound) fresh turkey
1 tablespoon vegetable oil
Worcestershire gravy (recipe follows)**

Preheat oven to 325°F. In a medium-size saucepan, melt the butter over moderate heat. Add the onion, garlic and andouille. Cook for 8 minutes, stirring occasionally. Lower heat, add the corn bread, bread crumbs, Creole seasoning, salt and pepper. Stir the mixture to thoroughly combine. In a small mixing bowl, beat together broth and egg. Stir into andouille-bread mixture.

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(continued from previous card)

Clean the turkey, drain and pat dry. Remove the neck and giblets and place in a small casserole dish. Roast neck and giblets until cooked through, about 20 minutes; remove from oven and reserve for gravy. Meanwhile, stuff the turkey cavity with andouille-corn bread stuffing and truss legs. Place in a large, lightly-greased roasting pan. Brush skin with vegetable oil. Roast turkey for 3 to 3 1/2 hours or until a thermometer inserted into the breast registers 180°F, basting often. Cover with foil to prevent over-browning, if necessary. If there is leftover stuffing, bake in a covered casserole dish alongside turkey during the last 30 minutes of roasting, adding an additional 2 to 3 tablespoons of chicken broth if it becomes too dry.

Let turkey stand for 15 to 20 minutes before carving.

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