

Glazed Roast Turkey with Cranberry Stuffing (for 18)

Recipe Cookbook: Betty Crocker Cookbook

Prep Time: 45 minutes

Cooking Time: 5 hours 10 minutes

INGREDIENTS:

1 whole turkey (12 lbs), thawed (if frozen)

2 TBS butter, melted

Cranberry Stuffing:

1 C (2 sticks) butter or margarine

3/4 C finely chopped onions

3 medium celery stalks (with leaves), chopped (1 1/2 C)

9 C soft bread cubes (15 slices) OR corn bread cubes

1/2 C dried cranberries OR raisins

2 TBS chopped fresh sage leaves OR 1 1/2 tsp dried sage leaves

1 TBS chopped fresh thyme leaves OR 1 tsp dried thyme leaves

1 1/2 tsp salt

1/2 tsp pepper

Cranberry-Apple Glaze:

1 can (8 oz) jellied cranberry sauce

1/4 C apple jelly

1/4 C light corn syrup

DIRECTIONS:

Heat oven to 325° F. Prepare Cranberry Stuffing (See Note with stuffing directions for baking stuffing in casserole).

Stuff turkey just before roasting (not ahead of time) - fill wishbone area with stuffing first. Fasten neck skin to back with skewer - fold wings across back with tips touching. Fill body cavity lightly. (Don't pack - stuffing will expand while cooking) - tuck drumsticks under band of skin at tail, or tie together with heavy string, and then tie to tail.

Place turkey, breast side up, on rack in shallow roasting pan. Brush with butter. Insert meat thermometer into thickest part of inside thigh muscle and not touching bone. Do not add water.

Roast uncovered - thermometer will read 180° F when turkey is done and drumstick should move easily when lifted or twisted. Roast till juice is no longer pink when center of thigh is cut (thermometer in center of stuffing will read 165° F when done). While turkey roasts, cook giblets for Turkey Giblet Gravy, and also prepare **Cranberry-Apple Glaze** at this time. Brush glaze on turkey about 20 minutes before turkey is done.

Place a tent of aluminum foil loosely over turkey when it begins turning golden. When two-thirds done, cut band of skin or string holding legs. When turkey is done, place on warm platter & cover with foil to keep warm. Let stand about 15 minutes for easiest carving. While turkey is standing, prepare gravy if desired.

To serve, brush again with glaze before carving - cover/refrigerate any remaining turkey & gravy separately.

Cranberry Stuffing

Melt butter in 10" skillet over medium heat. Cook celery & onion in butter, stirring frequently, till onion is tender. Stir in about 1/3 of the bread cubes. Place in large bowl - add remaining bread cubes and ingredients - toss. Stuff turkey just before roasting.

(Note: To bake stuffing separately, place in greased 3-qt casserole or 13x9x2" rectangular baking dish - cover/bake in 325° F oven 30 minutes - uncover and bake 15 minutes more.)

Cranberry-Apple Glaze: Mix all ingredients in 1-qt saucepan. Cook over medium heat about 5 minutes, stirring occasionally, till melted & smooth.