

Roast Turkey with Sausage Stuffing



Prep Time:
15 min

Total Time:
3 hr 30 min

Makes:
16

1 frozen whole turkey (10 lb./ 3.5 kg),
thawed

1 lb. (500 g) frozen pork sausage meat,
thawed

1-1/2 cups hot water

2 pkg. (120 g each) STOVE TOP Stuffing
Mix for Turkey

PREHEAT oven to 325°F. Do not stuff turkey until ready to roast. Rinse turkey; pat dry.

BROWN sausage in large skillet on medium heat; drain, reserving 1/2 cup of the drippings. Place reserved drippings in large bowl. Stir in hot water. Add stuffing mix and the cooked sausage; stir just until moistened. Stuff neck and body cavities lightly with stuffing. Truss turkey; place in large roasting pan that has been sprayed with cooking spray. Place any extra stuffing in separate lightly sprayed covered baking dish.

ROAST 3-1/4 hours or until internal temperature of thigh is 180°F and centre of stuffing reaches 165°F when checked with meat thermometer. Bake any extra stuffing with turkey during last 30 min. of turkey baking time.

Nutritional Information

Calories 340
Cholesterol 105 mg
Dietary fibre 0 g
Vitamin A 0 %DV
Iron 15 %DV

Total fat 14 g
Sodium 560 mg
Sugars 2 g
Vitamin C 0 %DV

Saturated fat 5 g
Carbohydrate 12 g
Protein 37 g
Calcium 4 %DV

Substitute

Butter may be substituted for the drippings.

Substitute

Prepare as directed, using *Stove Top* Cornbread Stuffing Mix.

Check out many other Thanksgiving food recipes at:

www.SGThanksgiving.com