

Hello everyone..

Requests have been numerous over the years for my "secret turkey recipe". There is not much secret about it, it is just a modification of the butterball.com article "Ten Steps For a Picture Perfect Turkey". I have finally decided to take the time and just type it out so I can e-mail it to anyone who wants it. Please note that most of this is approximate and please modify to taste. I will include some important rule

## THE STUFFING:

### **INGREDIENTS:**

- 2 cups basmati rice
- 1 lb of ground beef
- 1/4 cup sliced almonds
- 1/4 cup yellow raisins
- 2 teaspoons salt
- black pepper
- mixed spices
- crushed red pepper
- 1/4 cup vegetable oil
- 3 to 4 cups of boiling water

### **PROCEDURE:**

- Cook oil+meat+salt+spices+almonds in pot till done.
- Add raisins and cook for a couple of minutes.
- Add water and cook on moderate heat till water absorbed. Let simmer on low heat for another 10-15 minutes.

Stuffing is done. This is actually a meal to itself and you can have it as a quick family meal. I always make sure that there is a little left over for me from stuffing the turkey.

## THE TURKEY:

**It does not matter if you use frozen or fresh turkey.** I use frozen Butterball turkeys out of brand loyalty. **Thawing is one of the most important things. Thaw your turkey in its original wrappings unopened. Keep the frozen turkey for 3-4 days in the refrigerator to thaw.**

### **INGREDIENTS:**

- 12-15 lb butterball frozen turkey
- threaded large needle
- 2-3 table spoons slat
- black and red pepper
- mixed spice

### **PROCEDURE:**

- Mix the salt and spices in a small bowl.
- Unwrap the turkey, wash it and drip dry it.
- Sprinkle gizzard, heart, liver & neck. Wrap them in foil paper and place in cooking pan.
- Spice-up the turkey with the mix through the neck, under the body skin near the

thighs and in the cavity.

Stuff the neck stitching it with the needle and thread as you go. Place in pan breast up and stuff the cavity. Tuck in the legs.

Wrap the tips of the wings with foil paper so they would not burn.

Place turkey in 165C oven (320-325F). Lower heat and longer time is always better.

Many use a thermometer to judge that a turkey is done (180F in inner thigh), but I don't. Cook for about 20-25min per pound (1kg=2.2lb)

DO NOT baste, it is completely ineffective and you will have to open the oven frequently. Not a good idea.

1hr in the oven: Place loose foil to cover top of breast and thighs to prevent drying.

2hr in the oven: Take out the gizzard and stuff and enjoy a great snack.

3-4hr in the oven, see if it looks like done. If your guests are going to be late, you can reduce heat to 140-150C to buy some time.

Carve and serve hot with some saffron rice and any fixins you like

Leftovers are great for sandwiches, burgul, hareesa or habbia.

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