



Roast Turkey with Champagne-Infused Apricot and Cran-apple Stuffing

INGREDIENTS:

14-pound turkey, thawed
1 tsp. black pepper freshly ground
6 cups whole wheat bread, torn into large pieces (day-old baguette preferred)
2 tbsp. unsalted butter
1 cup onion, finely chopped
2 cloves garlic, minced
1 1/2 cups chicken broth, boiling
1 1/2 cups of pink champagne
1/2 cup dried cranberries, chopped
3/4 dried apricots, chopped
3/4 cup Granny Smith Apples, cut into big, bite-sized chunks
3 tbsp. fresh rosemary, minced
3 tbsp. fresh thyme, minced
1 tsp. black pepper, freshly ground

DIRECTIONS:

- 1) Place bread in a large bowl and set aside.
- 2) Melt the butter in a small saucepan over medium heat. Add the onion and garlic and sauté until translucent. Add the broth and champagne, and pour the mixture over the bread. Stir to make sure all bread chunks become soaked. Let stand for 15 minutes or until cool enough to handle. Squeeze the bread with your hands to make a thick paste. Add the dried fruit, herbs, pepper, and continue to work the mixture with your hands until well blended.
- 3) Preheat oven to 325°F (160°C).
- 4) Remove the neck and giblets from the turkey and set aside for gravy (see giblet gravy recipe).
- 5) Rub the turkey inside and out with the pepper mix.
- 6) Fill the body and neck cavities loosely with the stuffing. Fasten the flaps with turkey skewers.
- 7) Tie the legs together at the bottom using kitchen thread.
- 8) Place the turkey, breast side up, on a rack in a roasting pan. Roast for 12-to-15 minutes per pound, basting it often with pan drippings.
- 9) When the breast is golden, cover the turkey loosely with aluminum foil. Continue to cook, basting the legs, until a thermometer registers 175°F to 180°F (approximately

85°C) in the thickest part of the thigh, (near the body but not touching the bone). Remove and let stand for 20 minutes, loosely covered with the foil before carving.