



Traditional Roast Turkey with Festive Stuffing

It's hard to convince people to deviate from their usual holiday cooking routines. Many of us have spent years concocting the perfect menu to serve our loved ones during the holiday season, so much so that some people I know refuse to alter even the type of food they serve -- for instance, they have to cook a certain type of stuffing, or buy a bird that weighs exactly 12.5 pounds, etc. etc. Personally, I like a little change now and then, and this recipe for Traditional Roast Turkey with Festive Stuffing is a wonderful variation on the typical Christmas dinner that won't deviate too much from your family traditions. It's sure to please everyone.

The ingredients for the festive stuffing are:

- 8 ounces ground sausage
- 8 ounces celeriac, peeled and chopped
 - 1/2 ounce of butter
 - 4 ounces of bacon
 - 2 ounces of breadcrumbs
- 4 ounce packet of frozen spinach, thawed and drained
 - salt and pepper to taste

To begin, fry the bacon along with the celeriac in the butter. In a large bowl add the ground sausage, breadcrumbs, spinach, salt and pepper, and mix well. Once the bacon has reached the desired crispiness, remove the bacon from the pan and place it on a paper towel-covered plate to drain. Once the bacon has cooled, dice it up so that all of the pieces resemble bacon bits and to the bowl, along with the celeriac, and mix again.

Next, it's time to focus on the turkey. The required ingredients are:

- One 12 pound turkey, oven ready
 - 1 large onion
 - 3 tablespoons olive oil

- salt and ground black pepper to taste
 - 1.5 pints of turkey stock
- festive stuffing (see recipe above)
 - 8 ounces of cocktail sausages

Wipe the turkey inside and out, remove the giblets, and dry with a paper towel. Take enough of the festive stuffing mixture to nearly fill the neck cavity of the turkey, then replace the neck flap.

Shape the remaining stuffing into little balls. Peel the onion and insert it into the body cavity of the turkey, then tuck the turkey wing tips under the body to secure the flap. Tuck the ends of the leg bones into the body cavity or secure them with elastic bands.

Next, place the turkey in a large roasting tin and pour the stock around it. Brush the turkey with oil, season liberally with salt and pepper, then cover loosely with foil. Cook in a pre-heated, 350-degree oven for three hours. Then remove the foil and baste the turkey. Arrange the stuffing balls around the turkey and cook for another 45 minutes, basting every five to seven minutes with the juices from the bottom of the roasting tin. At the same time, place the cocktail sausages on a baking sheet, or in a small tin, and bake at the bottom of the oven for the last 40 minutes of roasting time. Test the turkey with a skewer to see if it is cooked, then transfer to a warm serving plate. Arrange the stuffing balls and sausages around it. Cover with foil and leave for 10 minutes before carving.

And that's it! Give it a try, and please let us know how you liked it.

Additionally, in the new year ahead I want to begin featuring recipes from our subscribers. So send us your specialty, even if it's not Greek, and we'll share it with our readers.

Thanks for everything this year, and have a wonderful holiday.

Enjoy!