

Turkey with Chorizo Cornbread Stuffing

This Hispanic inspired turkey features a spicy cornbread stuffing with chorizo.

Ingredients

- 1 pound fresh chorizo sausage
- 1/4 cup butter
- 1 cup chopped onions
- 1 cup chopped celery
- 1/2 cup finely chopped red pepper
- 1 jalapeno pepper, finely chopped
- 1 teaspoon dried sage leaves
- 1 teaspoon dried thyme leaves
- 1 package (16 ounces) cornbread stuffing crumbs
- 1 can (14.5 ounce) chicken broth
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic salt
- 1/4 teaspoon dried oregano leaves
- 1/4 teaspoon ground black pepper
- 1 (14 pound) Butterball® Fresh or Frozen Whole Turkey, thawed if frozen
- no-stick cooking spray

Directions

1. Preheat oven to 325 F.
2. Crumble chorizo into large skillet. Cook on medium heat 5 minutes, or until cooked

through, stirring occasionally. Drain; set aside. Wipe skillet with paper towels to remove grease.

3. Melt butter in same skillet on medium heat. Add onion, celery, red pepper and jalapeno pepper. Cook and stir 7 minutes, or until vegetables are tender. Stir in sage and thyme. Set aside.
4. Combine dry stuffing, chorizo and vegetable mixture in large bowl. Stir in broth.
5. Combine chili powder, garlic salt, oregano and black pepper. Set aside.
6. Remove neck and giblets from body and neck cavities of turkey. Refrigerate for another use or discard.
7. Drain juices from turkey. Pat turkey dry with paper towels.
8. Fill neck cavity with part of the stuffing. Turn wings back to hold neck skin against back of turkey. Fill body cavity with stuffing.
9. Place turkey, breast up, on flat roasting rack in shallow roasting pan. Spray turkey with cooking spray. Sprinkle with seasoning mixture. Place small pieces of aluminum foil over skin of neck cavity and over stuffing at body cavity opening to prevent over browning during baking.
10. Bake 4 hours, or until meat thermometer reaches 165 F when inserted in center of stuffing and 180 F when inserted in thickest part of thigh. Cover breast and tops of drumsticks with aluminum foil after 2-1/2 hours to prevent over cooking of breast.

Serves 14.

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