

Turkey and Southern Cornbread Dressing



2 onions
3 stalks celery
8 tablespoons (1 stick) butter
1/2 tsp. salt
Egg Bread (recipe follows)
1 can cream of chicken soup
32 oz. chicken broth or stock
2 tsp. salt
1 tsp. black pepper
3/4 tsp. poultry seasoning
3 eggs
Additional bread crumbs, saltine crackers, leftover biscuits or stale bread

Start by making the egg bread. The egg bread should be room temperature, so it's easiest to make it the day before making the dressing.

Preheat the oven to 400 degrees. Chop the onions and celery. Melt the butter over medium heat in a large sauté pan. Add the onions and celery cooking slowly until tender but without browning at all. Sprinkle with the 1/2 tsp. salt while cooking.

Meanwhile, crumble the egg bread into a large baking dish. Add the soup and broth and mix well using a potato masher to break up the egg bread to a fine texture. Add the sautéed vegetables, salt, pepper and poultry seasoning. Taste and adjust for more salt if needed.

Lightly beat the eggs and add to the dressing mixture. Your mixture should be fairly "soupy." If you think it's too thin, you can add some additional bread, crackers, etc. to thicken it. Be sure to crumble them well and incorporate them into the mixture.

Bake for 35-45 minutes or until the dressing is golden brown on top and cooked throughout.

Egg Bread

2 cups finely ground white cornmeal, sifted
2 tsp. baking powder
1 tsp. salt
3 eggs
2 cups buttermilk
3 tblsp. cooking oil

Preheat the oven to 450 degrees. Sift together the cornmeal, baking powder and salt. Add buttermilk and eggs, alternately.

Pour the cooking oil into an iron skillet and place it into the hot oven. Let the batter rest while the skillet and oil are heating (about 5 minutes). Quickly pour the batter into the hot skillet and return immediately to the oven. Bake for 20-25 minutes.

Turkey

Whole turkey or turkey breast
Softened butter
Salt and pepper, or your preferred seasoned salt mixture

If your turkey is frozen, allow it to thaw unopened in the refrigerator. Allow at least 24 hours for every 4 pounds. When thawed, keep in refrigerator until ready to cook.

Preheat the oven to 325 degrees. Remove the turkey from its packaging and, using disposable paper toweling, pat dry very thoroughly. If using a whole turkey, tuck the wing tips underneath the body and tie the legs together with twine.

Place the turkey on a rack in an open roasting pan. Rub the skin all over with softened, room temperature butter. Sprinkle well with salt and pepper, a seasoned salt mixture, or your favorite combination of spices. When the turkey is about 2/3 done, cover the breast and top of drumsticks with lightweight foil to prevent over browning.

Cook according to the following time table:

4 1/2 to 7 pounds	2 – 2 1/2 hours
7 to 9 pounds	2 1/2 – 3 hours
9 to 18 pounds	3 – 3 1/2 hours
18 to 22 pounds	3 1/2 – 4 hours
22 to 24 pounds	4 – 4 1/2 hours
24 to 30 pounds	4 1/2 – 5 hours

Test for doneness with a meat thermometer. A thermometer placed deep within the thigh should read 180 degrees when done.

Remove from oven and let stand at least 15 minutes before carving.

Enjoy!

--Never Enough Thyme
<http://www.lanascooking.com>