

Roasted Turkey and Cornbread-Sausage Stuffing

Roasted Turkey:

- 18 pound fresh Turkey
- 1/2 cup dry white wine
- 1/4 cup Migliore Tangerine Balsamic Vinegar
- Sprinkle/Rub with Migliore Classic American Seasoning

Heat oven to 475°. Remove neck and giblets from body and neck cavities of turkey. Set aside. Rinse turkey, drain and pat dry. Loosely fill neck and body cavities with stuffing (will hold about 4 cups). Fold neck skin over back of turkey and fasten with skewers. Tie legs together with kitchen string.

Place turkey, breast side up, in a roasting pan with cover. Pour wine and Balsamic vinegar over turkey. Cover & roast at 475° for 20 minutes, then reduce heat to 200° for 30 minutes additional for each additional pound. (You may use a shallow roasting pan and cover with heavy-duty aluminum foil so that it is tightly sealed around the edges of the pan without touching the bird). Begin basting and Start testing for doneness after 8 cooking hours. Insert meat thermometer at least 2 inches into the inner thigh of the bird – should reach 180°. Once done, let rest 20 minutes before carving. Serves 18 to 20 people.