

Roast Turkey with Chestnut Stuffing

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Chestnuts are the archetypal prelude to the winter holiday season. Jumpstart your holiday cheer with this Thanksgiving turkey recipe.

Ingredients:

1 (12-pound) turkey, with neck and giblets removed
2 pounds chestnuts
2 cups butter
2 cups minced onions
2 cups minced celery
1 teaspoon dried thyme
1 teaspoon dried savory
1 teaspoon dried rosemary
10 cups dried breadcrumbs
Salt and black pepper, to taste

Directions:

- 1) Using a sharp knife, cut a cross on the flat side of each chestnut. Bring a medium pot of water to a boil; add chestnuts and cook 5 minutes. Drain. When cool enough to handle, remove shells from chestnuts and inner brown skins. Return chestnuts to pot; cover with fresh water and bring to a boil. Cook 30 minutes, until tender. Drain and chop chestnuts.
- 2) Preheat oven to 350°F.
- 3) Melt butter in a large skillet over medium heat. Add onions, celery, thyme, savory, and rosemary; cook until softened, about 8 minutes, stirring occasionally. Transfer to a large mixing bowl; add breadcrumbs and reserved chestnuts and mix well. Set aside.
- 4) Wash turkey with cold water; pat dry. Place in a medium roasting pan; rub salt and pepper into cavities. Loosely spoon reserved stuffing mixture into cavities. Close skin with skewers or kitchen twine, and tie drumsticks together.
- 5) Roast turkey 4 hours, placing a foil tent over the roasting pan during the last half of roasting time. Remove turkey from oven, place on serving platter, and let stand 20 minutes before carving.