

ROASTED CHESTNUT STUFFED TURKEY

(Old-fashioned Polish Recipe)

Ingredients

14-18 lb Turkey

4 oz Butter

STUFFING #1: WITH WHOLE CHESTNUTS

1 lb Fresh Chestnuts

2 tbsps Butter

Salt and Nutmeg to taste

Pinch of Sugar

STUFFING #2: WITH CHESTNUTS AND MEAT

½ lb Boneless Pork Loin

½ lb Veal

½ lb Bacon

1 small Bread Roll

1 Egg

½ lb Chestnuts

2 Onions

1 tbspn Butter

Salt, Pepper, and Nutmeg to taste

Stuffing #1: Score the chestnuts lightly with a knife. Cover with cold water and bring to a boil several times. Peel off both skins from the chestnuts. Place the peeled chestnuts in a pan and add all the ingredients. Simmer covered over low heat for 30 minutes. Stuff the turkey's dewlap with the chestnuts. If any remain, place into the cavity. After baking, remove all the chestnuts and use them to decorate the turkey.

Stuffing #2: Finely dice the onion and sautee with butter. Boil the chestnuts and peel both skins. Cover the bread roll in milk, let sit, and squeeze dry. Finely grind the chestnuts with the Pork Loin, Bacon, Veal, and Bread Roll. Add the remaining ingredients as well as the sauteed onion and mix well. Stuff the dewlap and cavity of the turkey and sew shut.

Clean and salt the turkey 3-4 hours before baking. Preheat oven to 425 deg F. Spread butter evenly over the turkey and stuff with stuffing method of choice. Roast for 20 minutes, basting often with butter. Reduce the temperature to 350 deg F and roast for at least another 2 hours or until the bird reaches an internal temperature of 170 deg F. Continue to baste often with butter. Cover the turkey with foil if it browns too much.

