



## Wild Rice Stuffed Turkey with Sage Gravy

**Total Time: 3 hours 5 minutes**

**Serves: 12**

- 6 tablespoons Schnucks unsalted butter, melted
- 3 tablespoons minced fresh sage leaves, divided
- 1½ teaspoons Schnucks garlic powder
- ½ teaspoon cracked black pepper
- 1 (12- to 14-pound) fresh or frozen turkey, thawed
- 4 cups Wild Rice & Butternut Squash Stuffing (recipe follows)
- 2 teaspoons kosher salt
- 8 cups chicken broth, divided
- ¼ cup Schnucks all-purpose flour
- ½ cup dry sherry

Adjust oven rack to lowest position. Preheat oven to 350°F. Place roasting rack in large, deep roasting pan. In small bowl, stir butter, 1½ tablespoons sage, garlic powder and pepper.

Remove giblets from turkey cavity; discard liver. Loosely add stuffing to turkey cavity. Place turkey, breast side up, on rack in pan; brush with ¼ cup butter mixture and sprinkle with salt. If not already secured, tie legs together with kitchen string; tuck wing tips under turkey to hold in place. Add 6 cups broth to roasting pan; tent turkey loosely with aluminum foil.

Roast turkey 2 hours. Remove foil and brush turkey with remaining butter mixture; add 1 cup broth to pan. Roast turkey 45 to 55 minutes longer or until juices run clear and internal temperature reaches 160°F in thickest part of thigh and in stuffing, making sure thermometer doesn't touch bone. Transfer turkey to cutting board; loosely cover with aluminum foil.

Remove rack from pan; with spoon, skim excess fat from drippings. Place roasting pan with drippings over medium heat. Whisk in flour; add remaining 1 cup broth and heat to simmering, stirring to loosen browned bits from bottom of roasting pan. Simmer 5 minutes; whisk in sherry and remaining 1½ tablespoons sage; simmer 8 to 10 minutes longer or until gravy thickens, stirring occasionally. Makes about 5 cups.

Carve turkey and serve with Sage Gravy.

*Each serving: about 585 calories, 21 g total fat (9 g saturated), 294 mg cholesterol, 1595 mg sodium, 5 g carbohydrate, 0 g fiber, 1 g sugars, 83 g protein*

### > Cook's Wisdom

*If you don't have a roasting rack, place giblets in roasting pan, then place turkey directly on giblets.*



## Wild Rice & Butternut Squash Stuffing

**Total Time: 1 hour 10 minutes**

**Serves: 12**

- 2 cups wild rice
- Schnucks nonstick cooking spray
- 6 slices rye bread, cut into  $\frac{3}{4}$ -inch cubes
- $\frac{3}{4}$  cup pecan pieces
- 3 tablespoons Schnucks unsalted butter
- $4\frac{1}{2}$  cups chopped butternut squash
- 2 medium celery ribs, chopped
- 1 small onion, chopped
- $\frac{1}{4}$  cup chopped fresh flat-leaf Italian parsley leaves
- $\frac{1}{4}$  cup chopped fresh sage leaves
- $\frac{1}{4}$  cup golden raisins
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon Schnucks ground nutmeg
- 1 can (14 ounces) chicken broth
- 2 Schnucks large eggs

Preheat oven to 350°F. In medium saucepot, heat 6 cups water to a boil over high heat. Stir in rice; reduce heat to medium. Cook, covered, 30 minutes or until rice is tender and liquid is absorbed.

Spray 9-inch square glass or ceramic baking dish with cooking spray. Place bread in single layer on rimmed baking pan. Spread pecans in single layer on separate rimmed baking pan. Bake bread 12 minutes or until lightly browned and crisp; toast pecans 10 minutes or until browned and fragrant. Cool bread and pecans 5 minutes; transfer bread to large bowl.

In large skillet, melt butter over medium-high heat. Add squash, celery and onion; cook 12 minutes or until vegetables are tender, stirring occasionally. Stir in parsley, sage, raisins, salt, pepper and nutmeg. Add broth and heat to simmering over medium heat; remove skillet from heat.

In small bowl, whisk eggs. Pour hot broth mixture over bread in bowl; toss until evenly moistened. Fold in rice, pecans and eggs, tossing gently until combined. Set aside 4 cups stuffing for turkey. Transfer remaining stuffing to prepared dish; cover tightly with aluminum foil. Bake stuffing 15 minutes; uncover and bake 10 to 15 minutes longer or until top is lightly browned. Makes about 10 cups.

*Each serving: about 271 calories, 9 g total fat (3 g saturated), 38 mg cholesterol, 430 mg sodium, 39 g carbohydrate, 5 g fiber, 5 g sugars, 9 g protein*