

Christmas Turkey

A French recipe for a traditional Christmas meal.

Serves 6 :

Preparation and cooking time : 2h30.

Ingredients :

- a 2kg turkey with its liver
- 1 box chestnuts
- 500g of sausage meat
- 4 strips of fat bacon
- 1 tablespoon oil
- Salt and pepper

Preheat your oven.

Stuffing for poultry : Finely chop the liver and half of chestnuts together and mix with the sausage meat.

Sew the turkey, place the strips of bacon on its chest,

Place the turkey in a dish, sprinkle with oil, salt, pepper and garnish with the remaining chestnuts. Place in the oven and cook slowly for 2 hours.

As this poultry goes dry ; water it several times with its juice during cooking.

When it's cooked, cut the turkey and serve with its stuffing slicely cut and chestnuts. Poor the cooking juice into a sauce jug.

Recommended wines with this dish :

- Red Bordeaux wines : Saint-Emilion, Saint-Estephe, Pauillac, Graves.
- White wine : Chateauneuf du Pape.