

Roast Turkey with Sausage-Gumbo Stuffing

Courtesy of TABASCO®

Makes 12 to 14 servings

Ingredients:

Stuffing:

- 2 tablespoons butter or margarine
- 2 celery stalks, chopped
- 1 green bell pepper, cored and chopped
- 1 red bell pepper, cored and chopped
- 1 large yellow onion, chopped
- 1 pound fresh okra, cut into 1/2-inch-thick slices
- 1 tablespoon vegetable oil
- 8 ounces andouille sausage
- 1 pound small shrimp, peeled, deveined and each cut in half
- 6 cups French bread cubes (1/2 inch cubes), toasted
- 1 cup chicken broth
- 1 large egg
- 2 tablespoons fresh chopped parsley
- 1 tablespoon TABASCO® brand Original Red Sauce
 - 1 (12 to 14 pound) fresh or frozen (thawed) turkey

TABASCO® Herb Butter:

- 2 tablespoons butter or margarine, softened
- 2 tablespoons fresh chopped parsley
- 2 teaspoons Original TABASCO® brand Pepper sauce
- Fresh okra, optional
- Champagne grapes, optional
- Fresh herbs, optional

Preparation:

- Prepare stuffing: Melt butter in 12-inch skillet over medium heat; add celery, bell peppers and onion. Cook 5 minutes; add okra. Cook 5 minutes longer, stirring occasionally, until vegetables are just tender. Remove mixture to large bowl.
- Heat oil in same skillet over medium-high heat; add sausage, cook until well browned on all sides, stirring occasionally. With tongs, remove browned sausage to cutting board; when cool enough to handle, cut into 1/2-inch cubes. Add to bowl with vegetables.
- In drippings remaining in skillet, add shrimp; sauté over medium-high heat until just tender. Combine shrimp, toasted bread cubes, chicken broth, egg, parsley and TABASCO® Sauce in bowl; toss to mix well. Set aside.
- Prepare Turkey: Preheat oven to 325° F.
- Remove giblets and neck from turkey. (Set aside if using for gravy.) Rinse turkey under running cold water; drain well. Pat dry with paper towels.
- Prepare TABASCO® Herb Butter: Combine butter, parsley and TABASCO® Sauce in small bowl. Carefully loosen skin on turkey breast; with hand, spread TABASCO® herb butter between skin and breast. Stuff neck and body cavities loosely with stuffing.* Close both cavities with skewers and string. Tie legs together; tuck wings under body. Place turkey, breast-side up, on rack in open roasting pan.
- Roast about 3 hours or until juices run clear when pierced with a fork or meat thermometer reads 180° F, basting occasionally with pan drippings during roasting. Remove turkey from pan to serving platter. Reserve drippings in pan for gravy, if desired. Let turkey stand 15 minutes before carving.
- Garnish with okra, champagne grapes and herbs, if desired.
- Place any remaining stuffing in baking dish; cover with foil. Place in oven 45 minutes before end of roasting time. Serve with turkey.