

Brined Turkey With Creole Rice Stuffing

Courtesy of TABASCO®

Makes 12 servings.

INGREDIENTS:

Brined Turkey

- 1 (12-pound) turkey
- 16 cups cold water
- 2 cups packed light brown sugar
- 1 cup coarse salt
- 3/4 cup soy sauce
- 1/4 cup TABASCO® brand Original Red Sauce

Creole Rice Stuffing

- 1 cup long-grain rice
- 1 (9-ounce) package sliced frozen okra, thawed
- 3 tablespoons olive oil
- 2 celery stalks, diced
- 1 red bell pepper, seeded and diced
- 1 green bell pepper, seeded and diced
- 1 large onion, diced
- 2 cloves garlic, crushed
- 1 teaspoon salt
- 1 teaspoon dried oregano leaves
- 2 teaspoons TABASCO® brand Original Red Sauce
- 1 (16-ounce) can crushed tomatoes
- Fresh herbs for garnish
- Champagne grapes for garnish

PREPARATION

- Remove giblets and neck from turkey. Rinse turkey under cold running water. Combine water, brown sugar, salt, soy sauce and TABASCO® Sauce in pot large enough to hold brine and turkey. Turn turkey in brine mixture. Refrigerate 24 to 48 hours; turning turkey occasionally.
- Creole Rice Stuffing: Prepare rice according to package directions. During last 5 minutes of cooking rice, stir in okra.



- Meanwhile, heat oil in 12-inch skillet over medium heat. Add celery, red and green bell peppers, onion and garlic; cook about 10 minutes or until vegetables are tender-crisp. Add salt, oregano, TABASCO® Sauce and crushed tomatoes. Stir vegetable mixture with cooked rice mixture in large bowl, until well blended.
- Preheat oven to 325°F.
- Stuff neck and body cavities of turkey loosely with stuffing. Close cavities with skewers. Tie legs together; tuck wings under body. Place turkey, breast-side up, on rack in open roasting pan.
- Roast turkey 30 minutes. Brush with pan drippings. Continue roasting an additional 2 1/2 to 3 hours until breast skin is crisp and golden and juices run clear when thigh is pierced with fork, or until meat thermometer reads 180°F. Baste occasionally with pan drippings during roasting. Remove turkey from pan to serving platter. Let stand 15 minutes before carving. Garnish with herbs and grapes, if desired.