

TURKEY RUB AND STUFFING RECIPE

Turkey rub:

1 cup sauteed onions and red bell pepper

5 - 6 cloves of raw garlic

1/2 stick of butter

Large sprig of rosemary

Handful of parsley

Several sprigs of thyme

Dash of cumin

Salt

Pepper

Blend together in a food processor and rub underneath the skin on the breast of the turkey, inside the cavity, and all over the top.

Measurements are approximate. :)

The turkey was baked covered with foil until about the last 30-45 minutes until the pop-up timer came up.

Stuffing:

Gluten-free corn bread made with applesauce***

3-4 slices of gluten-free bread (we used Glutino Brand, seeded bread)

One onion

3-4 cloves garlic

Poultry spice mix

Salt

Pepper

Cut the breads into cubes and toast. Sauté onion and garlic in butter. Season with poultry spices, salt, pepper. Mix into toasted bread cubes. Moisten with turkey broth taken from the simmering pot of giblets destined to become gravy. When the turkey comes out, add turkey juices from the roasting pan to the stuffing. Bake at 350 for 30 min, covered in foil. Enjoy. :)

***We had made a square panful of cornbread using about a half bag of Bob's Gluten-free Corn Bread mix. After six of us all having a piece, we used the rest for the dressing. The mix seemed a little dry because it was probably more than half a bag, so we added 4 oz. of unsweetened applesauce. The texture was less crumbly.