

CAJUN ROAST TURKEY WITH SOUTHERN STYLE CORNBREAD DRESSING



INGREDIENTS

- 1 Whole Turkey (thawed)
- 1 Cajun Spice Rub (recipe follows)
- 6 tbsp Butter (softened)
- 1 Southern Style Turkey Dressing (recipe follows)

DIRECTIONS

Thaw turkey in refrigerator for at least 4 days or until completely thawed. Preheat oven to 325 degrees (Roast mode if oven is equipped). Remove giblets from inside the bird and rub butter all over bird inside and out. Sprinkle Cajun rub all over bird inside and out. Stuff loosely with stuffing mixture. Place bird on a V-rack in a roasting pan. Roast uncovered until a digital thermometer reads 170 in the thickest part of the breast. If bird is getting too brown cover loosely with foil.

CAJUN SPICE RUB - INGREDIENTS

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| ½ cup Hot Hungarian Paprika | 1½ tbsp ground White Pepper |
| 1½ tbsp Kosher Salt | 1½ tbsp ground Black Pepper |
| 3 tbsp Onion Powder | 1½ tbsp dried Thyme |
| 3 tbsp Garlic Powder | 1½ tbsp dried Oregano |
| 3 tbsp Cayenne Pepper | |

CARD 1 OF 2

CAJUN ROAST TURKEY WITH SOUTHERN STYLE CORNBREAD DRESSING (cont.)



SOUTHERN STYLE TURKEY DRESSING - INGREDIENTS

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| 6 oz Andouille Sausage, diced fine | 4½ cups unseasoned Cornbread Stuffing mix |
| ¾ cup Onion, diced fine | 2¼ cups Chicken Stock |
| 6 each Garlic Cloves, minced | 3 tbsp Sage Leaves, finely sliced |
| ¾ cup Celery, diced fine | 3 tbsp fresh Parsley, chopped fine |
| ¾ cup Green Bell Pepper, diced fine | |

SOUTHERN STYLE TURKEY DRESSING - DIRECTIONS

Melt the butter in a medium sauté pan over medium low heat. Add the sausage, sauté until it begins to brown, about 1 minute. Add the onion and cook until halfway translucent, about 2 minutes. Add the garlic, celery and bell pepper, and cook 3 more minutes. Add the stuffing mix and stir to coat. Add the chicken stock and cover immediately off of the heat. Allow to sit 2 minutes covered, then stir in the sage and parsley. You may finish this with one more tablespoon of butter for extra richness.

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