

## Poultry Seasoning

Article No. 21143 (45 g/1.58 oz)

The perfect seasoning for poultry, as well as pork and fish stuffings. Add to any chicken or turkey casserole, or use as a rub for roasting.

- **Traditional blend of sage, rosemary, savory and other delicious herbs.**
- **Makes fantastic stuffing:** (recipe on label)
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.

### **Roast Turkey with Sausage and Apple Stuffing** Stuffing:

- 12 ounces/340 g bulk mild pork sausage  
(or use Watkins Pork Sausage recipe at right)
- 6 slices bacon, chopped
- 1 cup/250 mL chopped onion
- 1 cup/250 mL chopped celery
- 1 Granny Smith apple, peeled, cored, and chopped  
(about 1 cup/250 mL)
- 6 cups/1.5 L dried bread cubes
- 1 cup/250 mL water
- 1-1/2 tbsp/22.5 mL **Watkins Chicken Soup Base**
- 1 tbsp/15 mL **Watkins Poultry Seasoning**

Cook sausage and bacon in skillet, stirring until sausage crumbles; drain (reserve 2 tbsp/30 mL of the drippings) and place in a large bowl. Cook onion, celery, and apple in drippings over medium-high heat, stirring constantly, until tender (about 5 minutes); remove from heat. Add to meat mixture along with bread cubes, water, soup base and Poultry Seasoning; mix well. Set aside while preparing turkey.

#### *Turkey*

- 10 to 12 pound/4.5 to 5.5 kg turkey
- 1/4 cup/60 mL **Watkins Meat Magic**
- 1 tbsp/15 mL **Watkins Poultry Seasoning**

Remove giblets and neck from turkey; discard or reserve for another use. Rinse turkey thoroughly with cold water; pat dry. Place turkey breast side up in roasting pan; rub inside and out with Meat Magic and Poultry Seasoning. Stuff loosely with Sausage-Apple Stuffing (place any remaining stuffing in a casserole to bake later). Bake turkey, uncovered, at 325°F/165°C for 4 to 4-1/2 hours, basting occasionally with pan juices. Meat thermometer should read 185°F/85°C. Cover loosely with foil if turkey begins to get too brown. Remove from oven and let stand 15 minutes before carving. Place casserole with remaining stuffing in the oven the last hour before serving. Toss stuffing from turkey with that in casserole.

*Note from Watkins Kitchen: To make stuffing entirely in casserole dish, add a little more water if a moist stuffing is desired.*



### **Breakfast Pork Sausage**

*Watkins Poultry Seasoning makes a fantastic sausage seasoning.*

- 1 pound/450 g fresh ground pork
- 1 to 1-1/2 tsp/5 to 7.5 mL **Watkins Poultry Seasoning**, to taste
- 1/2 to 3/4 tsp/2.5 to 4 mL **Watkins Onion & Garlic Pepper**, to taste
- 3/4 tsp/4 mL salt

Combine all ingredients and refrigerate for 2 to 3 hours to blend flavors.

*For Breakfast Sausage:* Remove from refrigerator and shape into patties or links. Pan-fry over medium heat until done.

*For turkey recipe this page:* Use 12 oz/340 g of pork instead of a pound; use 1 tsp/5 mL Poultry Seasoning and 1/2 tsp/2.5 mL Onion & Garlic Pepper, then use as bulk sausage as called for in recipe.