

## Roasted Turkey Gourmet Gravy Mix

Article No. 21173 (220 g/7.76 oz.)

There's nothing like Grandma's homemade gravy over mashed potatoes. Inspired by Grandma Watkins' original recipe, our Roasted Turkey Gravy Mix makes it simple to enjoy this comforting favorite everyday; just add water, simmer to taste. Savor the rich, made-from-scratch flavor...just like being in Grandma's kitchen!

- **Delicious unique blend** tastes like it is from scratch.
- **Convenient:** Make a delicious gravy in a fraction of the time of cooking from scratch!
- **Just add water**

### Roast Turkey with Sausage and Apple Stuffing

#### Stuffing:

- 12 ounces/340 g bulk mild pork sausage
- 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 liters 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**

#### 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**

#### Directions for stuffing:

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.

#### Directions for turkey:

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. Serve with **Watkins Roasted Turkey Gourmet Gravy Mix**. Makes 12 servings.

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