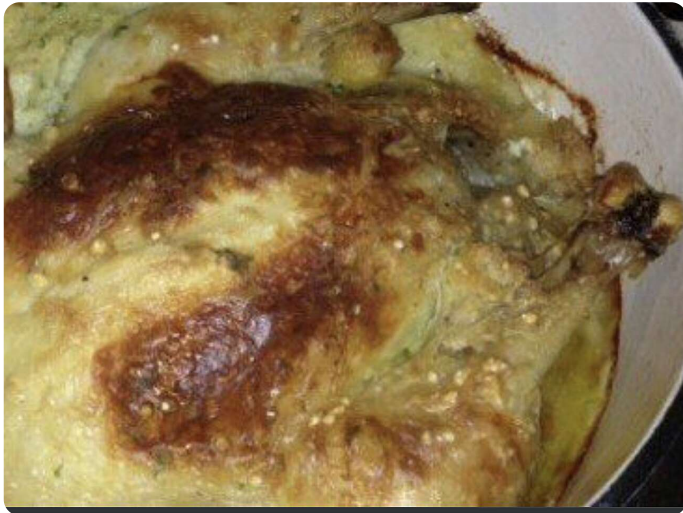


Thanksgiving Turkey with Italian Meat Stuffing

Savannah · 30/09/2024



Prep Time

6 hrs 30 mins

Difficult

Medium

Servings

20

Description

Each Thanksgiving we all looked forward to my Moms delicious turkey with Italian meat stuffing When she got older and could no longer cook I took over the Thanksgiving dinners She is no longer with us but each year members of my family continue to ask for Grandmas recipe so they can make it for their own family I would now like to pass it on to you

Ingredients

- - 1 pound ground beef - ½ (1 pound) loaf day-old Italian bread - 1 large onion
- chopped - 2 large stalks celery with leaves
- chopped - ½ cup chopped fresh mushrooms (Optional) - 4 cloves garlic
- chopped
- or more to taste - 1 tablespoon chopped fresh flat-leaf parsley - ½ cup freshly shredded Parmesan cheese - 1 large egg - salt and ground black pepper to taste - 1 (15 pound) whole turkey
- neck and giblets removed - 2 tablespoons olive oil - 2 lemons
- cut in half - 2 cloves garlic
- chopped
- or to taste - 2 teaspoons garlic powder
- or to taste - 1 cup water (Optional)

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Place the ground beef into a skillet
2. and cook and stir the meat until browned and crumbly
3. breaking it up into chunks as it cooks
4. about 10 minutes. Drain grease. Place the ground beef into a large mixing bowl. Tear the bread into rough chunks
5. and place into a bowl; soak bread in water until moistened
6. and squeeze the water out of the bread. Crumble the wet bread into the bowl with the ground beef. Mix in the onion
7. celery
8. mushrooms
9. 4 cloves of garlic
10. flat-leaf parsley
11. Parmesan cheese
12. and egg until thoroughly combined. Season with salt and black pepper. Rinse the turkey
13. and pat dry with paper towels. Lightly stuff the turkey with the ground beef mixture
14. and place into a roasting pan with a lid. Rub the turkey with olive oil
15. squeeze lemons over the turkey
16. and sprinkle 2 more cloves of garlic
17. the garlic powder
18. and more salt and black pepper over the bird. Roast the turkey uncovered in the preheated oven until the skin is browned
19. about 45 minutes. Reduce heat to 350 degrees C (175 degrees C)
20. and cover the turkey with the lid. Continue roasting until the juices run clear and an instant-read meat thermometer inserted into the thickest part of a thigh reads 180 degrees F (80 degrees C)
21. about 5 more hours. Baste occasionally. If the bottom of the roasting pan looks dry
22. pour in water.