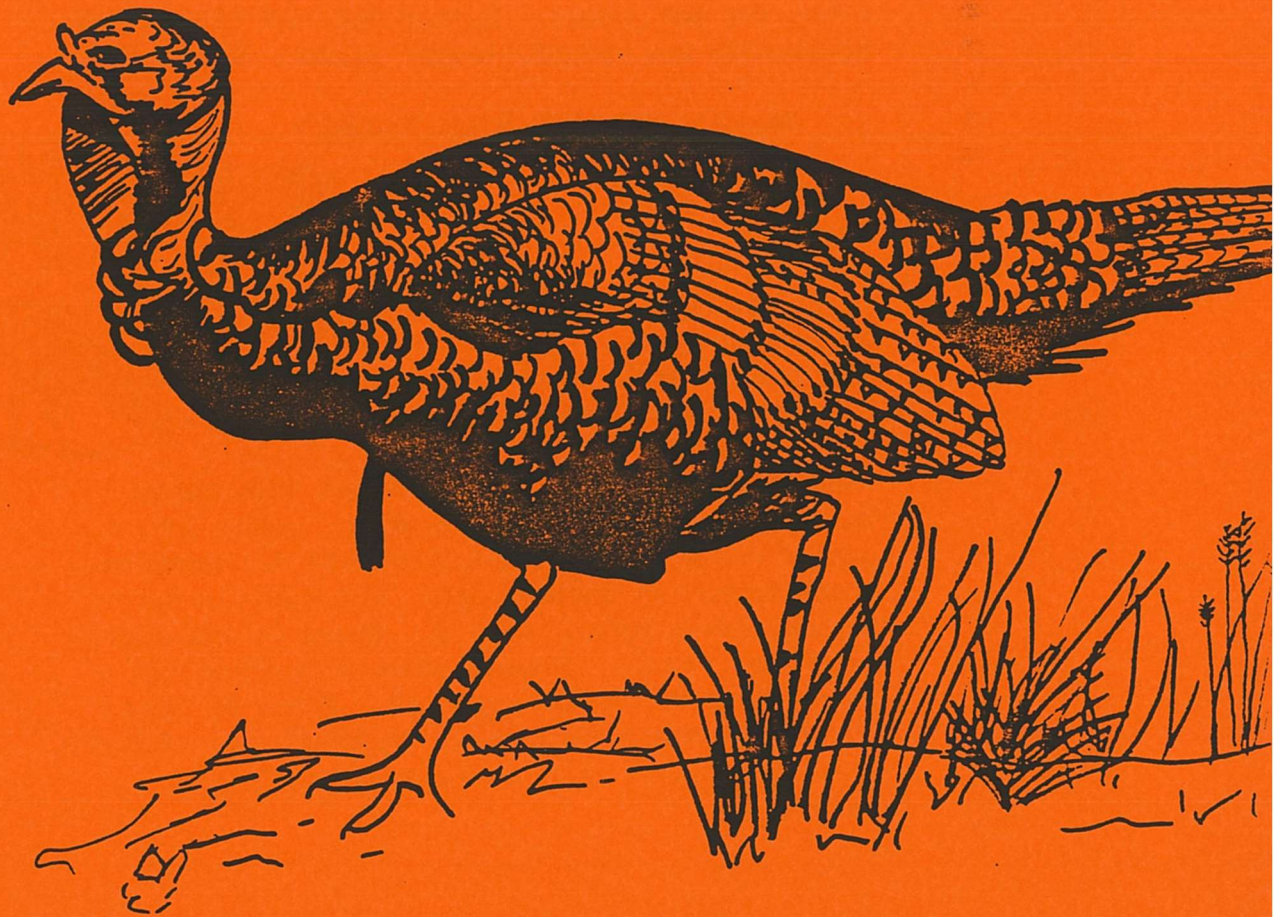
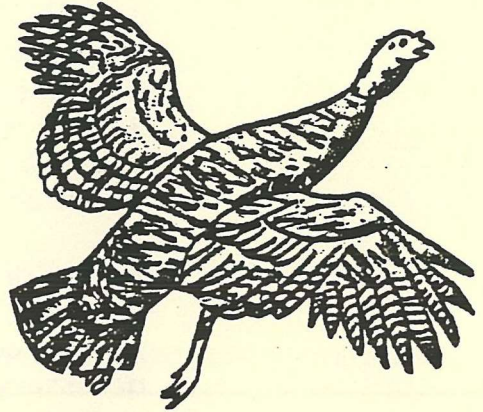


Turkey



ROAST WILD TURKEY-SAUSAGE STUFFING

1 wild turkey
salt, pepper
1 onion, chopped
1 lb. pork sausage
1 1/2 quarts soft breadcrumbs
1/4 tsp. pepper
2 tsp. salt
3 tbsp. parsley
2 tsp. salt
3 tbsp. parsley, chopped
bacon or melted bacon fat



Wash turkey, season with salt and pepper inside and out and weigh to determine cooking time - 20 to 25 minutes per pound. Make stuffing: Cook onion with sausage in skillet for 5 minutes; then add remaining ingredients except bacon. . Moistens with a little hot water if too dry. Place wild turkey breast down in uncovered pan, stuff, and roast for half the total required time. Then turn bird breast up. Lay strips of bacon over breast or cover with piece of cloth dipped in bacon fat. Finish roasting. If cloth is used, remove it toward the last if a deeper brown is desired. Test by pushing sharp-tined fork into a thigh and the thick part of the breast. If fork enters easily and if juice has no red tint, the bird is ready. Serves 6 to 8.

ROAST WILD TURKEY MADRID

1 wild turkey
4 tbsp. butter
1 tsp. salt
black pepper
4 slices fat bacon
1 1/2 cups dry white wine
1 bunch watercress

Grease cavity of wild turkey with 2 tbsp. butter and season with 1/2 tsp. salt and pepper. Truss. Rub outside of turkey with remaining butter, sprinkle with salt and pepper and arrange the bacon over turkey breast. Place on rack in roasting pan and roast at 300 degrees for 1 hour. Add wine to roasting pan and roast 1 hour more. Baste turkey with pan juices every 20 minutes. Remove bacon from breast the last 30 minutes of cooking time. When turkey is done, remove trussing strings or skewers, place on platter for 20 minutes. Strain pan juices, skim off fat and pour into a sauce dish. Decorate platter with watercress and serve with fried potatoes. Serves 6.

SPANISH WILD TURKEY

1 cup cooked turkey, minced
1/4 cup minced ham
1 cup mashed potatoes
1/2 cup turkey gravy
salt, pepper
2 cups hot cooked rice
1 clove garlic, finely minced
3 pimientos, chopped fine
1/4 cup grated cheese



Mix meat and potatoes with gravy and season to taste. Put into 6 buttered ramekins and cover with layer of rice into which garlic and pimientos have been stirred. Sprinkle with cheese. Place in a 400 degree oven for 15 minutes or until heated through. Serves 4.