



Chicken, Duck, Turkey

Roasted Turducken

INGREDIENTS

- 1- 3lb. whole chicken, boned
- 1- 4lb. duck, boned
- 1- 16/18lb. turkey, boned
- 8 cups prepared sausage dressing
(see recipe)
- salt and pepper to taste
- ¼ cup fresh sage leaves, chopped

HELPFUL HINTS

Boning the birds is simple. With a sharp knife cut down through the ribs along each side of the back bone to remove, open and lay flat. Slice along the inside of the breast bone between the meat and bone. Slice along the legs and then the wings. Once the bones are revealed, work the knife behind them to cut free from the meat. Use your fingers to help the bones out. The bird will still be in one piece but have no bones left.

PREPARATION

- ▶ Preheat oven to 375°F. Lay the boned chicken skin-side down on a platter and season liberally with salt, pepper and sage. Next lay the boned duck skin-side down and season liberally with salt, pepper and sage. Cover and refrigerate.
- ▶ Lay the boned turkey skin-side down on a flat surface. Cover with a layer of cold Sausage Dressing and push the dressing into the leg and wing cavities so they will look as if they still have bones in them.
- ▶ Lay the duck on top of the turkey skin-side down and cover it with a layer of cold dressing. Lay the chicken on top of the duck skin-side down and cover it with a layer of cold dressing.
- ▶ With the help of an assistant, bring the edges of the turkey skin up and fasten them together with toothpicks. Use butcher's twine to lace around the toothpicks to help hold the stuffed turkey together. Carefully place the turducken, breast up in a large roasting pan.
- ▶ Roast covered for 4 hours or until the turducken is golden brown. Continue to roast uncovered for 1 hour or until a meat thermometer inserted through the thigh registers 180°F and a thermometer inserted through the stuffing registers 165°F. Check the turducken every hour to baste. Serves 20

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