

Scottish Christmas Turkey



Gravy

- 450ml (.75 pint) well flavoured stock made from the giblets
- 2 tbsp cornflower
- 2 tbsp orange juice
- 2 - tbsp whisky

Ingredients

- 4.6 - 5.6 kg (10 - 12 lb) turkey, plus giblets
- 50g (2oz) butter, softened
- Streaky bacon rashers, rinded (optional)
- 1 tsp grated orange rind

Stuffing

- 25g (1oz) butter
- 125g (4oz) unsmoked back bacon, finely chopped
- 250g (8oz) onion, finely chopped
- 2 sticks celery, finely chopped
- 175g (6oz) medium oatmeal, lightly toasted
- 50g (2oz) wholemeal breadcrumbs
- 1 large egg, beaten
- 25g (1oz) suet
- 1 tbsp chopped parsley
- 1 tbsp chopped fresh sage
- Salt and freshly ground pepper

Method

Stuffing

Make the stuffing by heating the butter in a pan, add bacon, onion and celery and cook over medium heat for 4 - 5 minutes. Turn into a bowl and allow to cool. Add the rest of the ingredients and mix together. Wipe the inside of the turkey and stuff the neck end, folding in the neck skin and securing with a metal skewer. Surplus stuffing can be spooned into a small greased loaf tin, covered with baking foil and cooked for 40 minutes in the oven at the end of the cooking time for the turkey.

Turkey

Weigh the turkey and calculate the cooking time, allow 20 minutes per 500g/lb. Place the turkey in a roasting tin. brush with half the softened butter, season with salt and pepper. If using bacon rashers place them over the breast, otherwise loosely cover with baking foil. Roast in the oven at 190 degree/C 350 degrees F/Gas Mark 5, basting from time to time. Remove the bacon or tin foil 30 minutes before the end of cooking, mix the orange rind with the remaining butter and brush over the turkey.

When the turkey is cooked, the juices that run out of the thigh when pierced with a skewer should be clear.

Lift the turkey onto a serving plate and allow to stand for 15 minutes, while making the gravy.

Gravy

Skim the fat off the juices from the turkey, pour the juices into a saucepan and add the stock. Simmer for 5 minutes.

Blend the cornflower with the orange juice, stir into the pan and stir until boiling. Simmer for 5 minutes. Add whisky and season if needed and strain into a warmed gravy boat. Serve extra stuffing sliced with the carved turkey.

Preparation time: 40 minutes

Cooking time: Allow 20 minutes per 500gm/lb

Serves 10 - 12 people.

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