



Sam Arena

SAUSAGE AND RICE THANKSGIVING DAY STUFFING

This stuffing is a family favorite since it's only made during the Thanksgiving holidays. This recipe is for a gathering of 20 or more, so adjust to suit your needs.

INGREDIENTS

- 4 cups uncooked rice
- 8 cups water
- 3 tsp. salt
- 2 large onions
- 2 lbs. sweet Italian sausage
- 2 lbs. sliced mushrooms
- 12 celery stalks

DIRECTIONS (This should be made the night before)

- Chop celery and boil separately until soft
- Fry onions, sausage and mushrooms and add celery
- Cook rice, mix thoroughly and refrigerate overnight
- Turkey or chicken broth may be needed the next day so as to thin the stuffing prior to heating



Turkey Tips

Turkey Size/Cooking Time

13 lbs/150 min

20 lbs/210 min

23-25 lbs/270

Instructions

45 minutes @ 400 degrees uncovered: 105 minutes covered @350 degrees: rest 30 minutes rest before carving

65 minutes @ 400 degrees uncovered: **145** minutes covered @350 degrees: rest 30 minutes before carving

90 minutes @ 400 degrees uncovered: 180 minutes covered @350 degrees: rest 30 minutes before carving

Turkey Breast Only

20 minutes per pound @ 350 degrees