

Roast Turkey with Sage and Onion Stuffing

Here is a classic recipe for Christmas that you may enjoy:

Ingredients:

- 1 large turkey (about 12-14 pounds)
- 1 large onion, finely chopped
- 1 cup of fresh breadcrumbs
- 1/2 cup of chopped fresh sage
- 1/2 cup of melted butter
- Salt and pepper to taste
- 1 cup of chicken broth

Instructions:

1. Preheat your oven to 350°F (175°C).
2. Rinse the turkey and pat it dry with paper towels.
3. In a large bowl, mix together the onion, breadcrumbs, sage, melted butter, salt, and pepper.
4. Place the turkey in a large roasting pan and fill the cavity of the turkey with the stuffing mixture.
5. Pour the chicken broth into the bottom of the roasting pan.
6. Cover the turkey with aluminum foil and roast it in the preheated oven for about 3 hours, or until the internal temperature of the turkey reaches 165°F (74°C).
7. Remove the foil and continue roasting the turkey for an additional 30-45 minutes, or until the skin is golden brown.
8. Allow the turkey to rest for at least 15-20 minutes before slicing and serving.

I hope you enjoy this recipe! Merry Christmas!