

Roast Turkey

with Chestnut Challah Stuffing

BY JOAN NATHAN

INGREDIENTS

FOR THE STUFFING

- 2 Tbsp. olive oil**
- 2 medium onions, roughly chopped**
- 4 stalks celery, with leaves, chopped**
- 2 large carrots, roughly chopped**
- 1 sprig thyme, leaves removed**
- 1 sprig rosemary, leaves removed**
- 2 cups chestnuts, cooked, peeled and cut in half**
- 1 cup prunes, apricots, or any dried fruit, soaked in red wine or rum for 30 minutes**
- Salt and freshly ground black pepper to taste**
- ½ loaf challah or other brioche-like bread, cubed and toasted (about 4 cups)**
- 1 to 1 ½ cups chicken or vegetable broth**

FOR THE TURKEY

- 1 whole pre-brined 12 to 16 pound turkey, rinsed and patted dry (kosher turkeys come pre-brined)**
- olive oil**
- Salt and freshly ground pepper to taste**
- ½ tsp. paprika**
- 6 sprigs fresh rosemary**
- 6 sprigs fresh thyme**
- 2 medium onions, cut in eighths**
- 4 stalks celery, with leaves, cut in fourths**
- 2 carrots, cut in fourths**
- 1 cup chicken broth**
- 1 cup white wine**

PREPARATION

TO MAKE THE STUFFING

Step 1

Warm the oil in a large sauté pan over medium-high heat. Add the onions, celery, carrots, thyme, and rosemary and sauté until onions are golden begin to soften and are translucent, about 5 to 10 minutes.

Step 2

Add the chestnuts, fruit and its liquid, salt, and pepper to taste. Remove to a bowl and stir in the challah.

Step 3

Stir in 1 cup of the broth into the mixture and set aside while you prepare the turkey.

TO MAKE THE TURKEY

Step 1

Preheat the oven to 450 degrees and grease a large roasting pan fitted with a rack. Remove any feathers from the turkey, then remove the giblets and neck and scatter around the bottom of the roasting pan. Position the turkey on the rack, breast side up.

Step 2

Stuff the bird on both ends with the stuffing mixture and truss, if desired, or cover the open ends with foil to enclose the stuffing. Coat the turkey with oil, then sprinkle all over with salt, pepper, and paprika. Scatter the rosemary, thyme, onions, celery, and carrots in the bottom of the roasting pan, then pour the chicken broth and wine over the vegetables.

Step 3

Bake the turkey for 15 minutes, then reduce the temperature to 325 degrees and continue cooking for 15 minutes per pound, or until an instant-read thermometer inserted in the thigh registers 160 degrees. As the turkey is cooking, baste every half hour. If necessary, tent the turkey with foil to prevent over browning.

Step 4

Meanwhile, put any leftover stuffing in a greased casserole and cook in a 350-degree oven for 30 minutes, or until golden brown and heated through.

Step 5

Once the turkey is done, remove the pan from the oven and allow the turkey to rest on a serving platter for at least 20 minutes. Arrange the vegetables on the platter to serve with the turkey.