

Turkey and Southern Corn Bread Dressing and Gravy

The Turkey:

One of our favorite ways to prepare our Thanksgiving bird is to slow roast her in the oven after brining. For best results you need a roasting pan that elevates the bird on a rack, allowing the drippings to drain below and away from the bird as it cooks. I got mine at Walmart for under 10\$ last year. Also, check the weight of the turkey and determine the cook time according to the chart below. I try to allow an hour between the time the turkey will be done and when I plan to serve the feast. This gives enough time to bake the dressing with my casseroles, and prepare the gravy. The bird also needs to cool before carving.



Prepare turkey in brine for 8-24 hours. Remove turkey from brine and rinse well. Pat turkey dry with paper towels. Place turkey on roasting pan breast side up. Brush turkey with olive oil, melted butter, or vegetable oil. Place bird in 325 degree preheated oven. I like to use my convection bake setting to roast my turkey. Cook times will vary according to the size of the turkey. (See chart below). Internal temperature should reach 170 degrees when bird is thoroughly cooked. Visit www.butterball.com for more tips on baking a turkey too.

Net Weight (lb.) Unstuffed (hrs.) Stuffed (hrs.)

3 to 5 1/2	1 1/4 to 1 3/4	1 3/4 to 2 1/4
5 1/2 to 9	1 3/4 to 2 1/4	2 1/4 to 2 1/2
18 to 22	2 1/2 to 3	3 1/4 to 3 3/4
22 to 24	3 to 3 1/2	3 3/4 to 4 1/4

The Corn Bread:

- 2 cups self rising corn meal
- 2 eggs
- 1 1/2 cups buttermilk
- 1/2 cup oil

Preheat oven to 425 degrees.
Generously grease a 12" iron skillet, or a 9x13 pan.



In large bowl combine the meal, eggs, buttermilk, and oil. Pour into greased pan or skillet. Bake until crust is golden brown, about 30 minutes. Remove bread from oven and let it cool.

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The Dressing:

- 2-3 celery stalks, finely chopped
- 1 medium sweet onion finely chopped
- 2 Tablespoons oil
- 1 pan cooked Southern Corn Bread
- 2-3 slices dry white bread
- 3 14 oz cans chicken broth - heated
- 1 cup drippings from baked turkey or hen
- 2 Tablespoons poultry seasoning
- 1 Tablespoon celery seeds
- Salt and Pepper to taste



In a medium size skillet, sauté chopped celery and onion in 2 Tablespoons oil. Set aside to cool. Crumble corn bread into fine pieces. Tear white bread into fine pieces. Combine corn bread crumbs, bread crumbs, sautéed onion and celery, poultry seasoning, celery seeds, salt and pepper in a large bowl. Then add the heated chicken broth and the turkey or hen drippings. Stir slightly and pour mixture into a greased 12" iron skillet or a greased 9x13 dish. Bake dressing at 425 degrees for about 30 minutes, or until dressing turns golden brown on top. Serve immediately.

The Gravy:

In a pint jar add 2 Tablespoons plain flour and 2 cups water. Place lid on jar and shake well to dissolve the flour in water.

In a large skillet add 1 cup of the turkey dripping and heat drippings over medium heat. Then add the flour/water mixture. Increase heat and whisk constantly for a couple of minutes until gravy starts to thicken. Remove from heat and serve right away. Salt and pepper only after tasting. The drippings will provide some saltiness to the gravy.