



BRAISED TURKEY

- 1 Turkey - 8 Pound
- 1/2 Pound Salt Pork
- 1/2 Cup Chopped Celery
- 1/2 Cup Chopped Carrots
- 1/2 Cup Onion
- 1/2 Cup Turnip
- 4 Salt and Pepper
- 4 Cups Stock

DIRECTIONS

1. Stuff the body and breast of the turkey with desired stuffing and truss.
2. Spread thin slices of salt pork over the breast and legs.
3. Cover turkey with a sheet of heavily oiled paper, fastening paper by passing string around the body.
4. In a large double roasting pan, spread sliced salt pork and chopped vegetables.
5. Lay the turkey breast side up over vegetables.
6. Sprinkle with salt and pepper.
7. Cover pan tightly.
8. Roast in a 350 degree oven for 25 minutes per pound.
9. Add stock after 30 minutes.
10. Remove cover and paper for the last 30 minutes.