

## FESTIVE FOOD INSPIRATION FROM BORD BIA



### ROAST TURKEY WITH THYME AND ONION STUFFING

Serves: 12-14 people

Time: 3½ hours

#### Main ingredients

7 kg turkey, oven ready  
Salt, black pepper and  
a little flour  
2 tbsp softened butter  
8 slices streaky bacon

#### Stuffing

450g bread, broken into pieces  
6 tbsp fresh parsley, chopped  
2 tbsp fresh thyme, chopped  
1 medium onion, cut into quarters  
Salt and black pepper  
100-150g butter, softened

#### To Make the Stuffing

Place the bread, parsley, thyme and onion in a food processor. Process until you have fine breadcrumbs and the onion is finely chopped. Remove to a bowl, season and mix in the butter.

#### To Stuff the Turkey

Loosen the skin at the neck end with your hands. Pack the stuffing in, pushing it up between the flesh and the skin, but not too tightly, because it will expand during cooking. Tuck the neck flap under the bird's back and secure with a cocktail stick. Any remaining stuffing can be cooked in a covered baking dish with the turkey. Weigh the turkey, and calculate the cooking time. Allow 15-20 minutes per pound (allow 10-15 minutes per pound for turkeys weighing over 16 lbs). Place the turkey, breast side up, in an oiled roasting tin.

#### To Cook the Turkey

Set the oven at Gas Mark 7, 220°C (450°F). Season the turkey with salt and pepper and dust with a little flour. Rub all over with the butter, then lay the bacon slices on the breast, overlapping each other. Cover the bacon with a piece of buttered greaseproof paper. This will keep the bacon in place. Wrap the turkey loosely in foil and roast in the preset oven. After the first ¾ hour reduce the heat to Gas Mark 3, 170°C (325°F). Baste a couple of times during roasting. For the last ½ hour remove the tin foil. To check if the turkey is cooked pierce the thickest part of the leg – the juices should run clear. When the turkey is cooked remove from the oven, transfer to a large plate, reserve the cooking juices in the tin to make the gravy. Cover the turkey loosely with foil and allow to rest for ½ an hour in a warm place while you finish the ham and roast potatoes.



### CIDER BAKED HAM WITH A CHERRY GLAZE

Cherry and plum jam work well in this glaze. If you are cooking a full ham just double the glaze quantities.

Serves: 8 people

Time: 3½ hours

2.5kg boneless ham, smoked or unsmoked  
1 litre cider  
2 bay leaves

#### Glaze

100g cherry jam (or plum jam)  
25g brown sugar  
1 tbsp honey  
1 tbsp port  
Juice ½ lemon  
2 tbsp Dijon mustard  
1 tsp cinnamon  
½ tsp nutmeg

To serve: Roast potatoes, carrots and parsnips.

#### Preheat the oven to Gas Mark 6, 200°C (400°F).

Place the ham in a roasting tin, skin side up and pour the cider around it. Add the bay leaves. Cover tightly with a double layer of tin foil. Bake for 3 hours. After this time lift the ham onto a carving board and allow to cool for about 10 minutes.

**To make the glaze:** Place all the glaze ingredients in a bowl and mix well. Set aside while you prepare the ham.

When the ham is cool enough to handle, cut off any stings and, with a sharp knife, carefully remove the skin. Score the fat in a criss-cross pattern. This helps the glaze to stick to the ham and also looks good when finished cooking.

Transfer the ham to a roasting tin lined with tin foil. Spoon half of the glaze mixture over the ham. Place in the oven and bake for 20 minutes until the glaze is golden brown. After the first ten minutes spoon over the rest of the glaze. Set aside to rest for about 10 minutes before carving.

To serve: Transfer the ham to a large serving platter, carve and serve with the roast potato, vegetables and some mustard on the side.