

TURKEY BREAST WITH SOUTHWESTERN CORN BREAD DRESSING

5 c. corn bread, coarsely crumbled
4 crumbled English muffins
3 mild green chilies, roasted, peeled, seeded and chopped
1 red bell pepper, same as above
3/4 c. toasted pine nuts
1/2 c. plus 1 T. chopped fresh cilantro
1 T. chopped fresh parsley
1-1/2 t. chopped fresh basil
1-1/2 t. chopped fresh thyme
1-1/2 t. chopped fresh oregano
1 lb. bulk turkey sausage
3 c. chopped celery
1 c. chopped onion
2 to 4 T. turkey broth or water
1 bone-in turkey breast, 5 or 6 pounds
2 T. chopped garlic

Combine first 10 ingredients, reserving 1/2 c. cilantro. Saute sausage, celery and onion for 8 to 10 minutes. Combine with corn bread mixture. Add broth or water if too dry. Loose skin on both sides of turkey breast, leaving connected at breast bone. Spread garlic under loosened skin. Repeat with 1/2 c. cilantro. Place breast in lightly greased 9 x 13 pan. Spoon half the stuffing under breast cavity. Spoon remaining stuffing into greased 2-qt. casserole. Roast turkey 2 to 2-1/2 hours or until internal temperature reaches 170. Bake remaining stuffing uncovered during last 45 minutes of cooking time.

From: Donna Kummer
Date Entered: June 1, 1991