

English Roast Turkey

from: *Practical Housekeeping*. Minneapolis, 1883.

The Great American Turkey Exhibit



Kill turkey several days before

cooking, prepare in the usual manner, stuff with bread-crumbs rubbed fine, moistened with butter and two eggs, seasoned with salt, pepper, parsley, sage, thyme or sweet marjoram; sew up, skewer and place to roast in a rack within a dripping-pan; spread with bits of butter, turn and baste frequently with butter, pepper, salt and water; a few minutes before it is done glaze with the white of an egg.

Dish the turkey, pour off most of the fat, add the chopped giblets and the water in which they were boiled, thicken with flour and butter rubbed together, stir in the dripping-pan, let boil thoroughly and serve in a gravy-boat. Garnish with fried oysters, and serve with celery-sauce and stewed gooseberries. Choose a turkey weighing from eight to ten pounds. If it becomes too brown, cover with buttered paper.