

TO ROAST A TURKEY

from: *Mrs. Hale's New Cook Book*. By Mrs. Sarah J. Hale.

Philadelphia: T.B. Peterson and Brothers, 1857.

from: *Thanksgiving by the (Cook)Book*.



Prepare a stuffing of pork sausage meat, one beaten egg, and a few crumbs of bread; or, if sausages are to be served with the turkey, stuffing as for fillet of veal; in either, a little shred shallot is an improvement.

Stuff the bird under the breast; dredge it with flour, and put it down to a clear brisk fire; at a moderate distance the first half-hour but afterwards nearer.

Baste with butter; and when the turkey is plumped up, and the steam draws towards the fire, it will be nearly done; then dredge it lightly with flour, and baste it with a little more butter, first melted in the basting-ladle. Serve with gravy in the dish, and bread sauce in a tureen. It may be garnished with sausages, or with fried forcemeat, if veal-stuffing be used. Sometimes the gizzard and liver are dipped into the yolk of an egg, sprinkled with salt and cayenne, and then put under the pinions, before the bird is put to the fire. Chestnuts, stewed in gravy, are likewise eaten with turkey. A very large turkey will require three hours' roasting; one of eight or ten pounds, two hours; and a small one, an hour and a half.