



## Recipes

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# Southwest Turkey with Fried Cornbread Stuffing

Serves 8

### Ingredients:

Turkey

Salt to taste

Pepper to taste

4 Tbsp. Butter

2 Tbsp. Soy Sauce

### Directions:

1. Wash the turkey thoroughly and remove the giblets.

Season the cavity with salt and pepper. Place Fried Tortilla Cornbread Stuffing in the cavity. Truss the turkey.

2. Melt butter and soy sauce in a small saucepan. Rub the turkey generously with 1 Tbs. of butter blend.

3. Place turkey on a rack in a roasting pan. Cover with foil and roast for 2.5-3.5 hours (about 15 minutes per pound). Baste turkey every half hour. When turkey registers 155 degrees F°, remove from oven. Remove stuffing. Allow turkey to rest for 10 minutes before carving.