



## Turkey with Apple Citrus Stuffing

### Ingredients:

- 12- to 14-pound turkey, thawed if frozen
- 1 cup chopped celery
- $\frac{1}{2}$  cup chopped onion
- 6 tablespoons margarine or butter
- 2 teaspoons poultry seasoning
- 8 cups slightly dried bread cubes (10 to 12 bread slices, cubed and dried overnight)
- 2 cups chopped red apple
- $\frac{1}{4}$  cup chopped fresh parsley
- $1\frac{1}{2}$  teaspoons shredded orange peel
- Juice from orange plus water to make  $\frac{3}{4}$  cup

### Directions:

- Cook and stir celery and onion in margarine in medium sauce pan over medium heat until crisp-tender. Stir in poultry seasoning.
- Combine bread cubes, apple, parsley and orange peel in large bowl. Add celery mixture and orange juice mixture; toss to mix.
- Preheat oven to 325°.
- Prepare turkey for roasting; stuff neck and body cavities lightly.
- Roast immediately according to package directions.

Yield: 10-12 servings (8 cups stuffing)