

HOLIDAY DINNER.

25 lb turkey

Maple glazed turkey



1 pint of maple syrup

1 ½ cups of cranberry juice

¼ cup brown sugar

2 tsp garlic powder-optional-

Add all in sauce pan and simmer for 20 minutes let cool and use glaze after basting with juice from pan.

Squirt maple glaze skin and breast on both sides. Add 3 pads of butter on both sides also.

Cook turkey as per instructions with bird.

Sage & onion stuffing

2 pkgs Arnold sage and onion stuffing.

Add chicken broth instead of water for flavor

Add all other ingredients as per instructions.

Substitute chopped apples instead of celery.

Add 1 cup of chopped walnuts or pecans-which ever you prefer.

Add 8 oz Sunmaid golden raisins.

Stuff and cook as per instructions...we made this and it was absolutely fantastic..