



## Turkey with CranApple-Sage Stuffing

This is a very flavorful, gluten-free stuffing that goes great with any kind of poultry and is full of fall flavors. You'll need to adjust the cooking time based on the size of your bird. It typically takes about 15 minutes per pound, give or take, depending on whether the bird is pasture-raised or conventional. Pasture-raised turkeys take less time to cook.



### Ingredients:

- |                      |                            |
|----------------------|----------------------------|
| 1 turkey (or goose)  | 1 tsp thyme                |
| 1 lb sausage         | Giblets, chopped           |
| 1 onion, diced       | 3/4 c dried cranberries    |
| 3 cloves garlic      | 1 apple, cored and chopped |
| 4 ribs celery, diced | 1/3 c parsley              |
| 3 tbsp sage          | 1/4 c butter, melted       |
| 2 tbsp rosemary      | 2 c almond flour           |

### Directions:

1. Cook sausage, onions, and garlic. Stir in celery, sage, rosemary, thyme, and giblets.
2. Pour sausage mixture over remaining ingredients in a bowl and mix well. I prefer to stuff the turkey, but it's your decision if you're concerned about the safety of that.
3. Place the turkey in a 400 degree oven and roast breast side DOWN (to keep the breast from drying out) for 30 minutes.
4. Lower heat to 350 and cook another 2 hours, then lower heat to 225 to finish turkey

For more recipes, check out my Real Food Cookbook:  
<http://www.realfooduniversity.com/real-food-recipes/>

