

THOMPSON'S TURKEY

(adapted from [David Rosengarten](#))

1 turkey, 16-22 pounds, with giblets

For basting:

5 ½ cups water

Salt, freshly ground pepper, vegetable oil

1 large bay leaf

1 teaspoon each: paprika, salt

½ teaspoon ground coriander

1 qt apple cider (hard cider if you prefer)

for stuffing:

1 Granny Smith apple, cored, unpeeled, diced

1 medium orange, diced

1 can (20 ounces) crushed pineapple, undrained

zest of 1 lemon

1 can (8 ounces) water chestnuts, sliced, drained

6 ribs celery, minced

2 Vidalia onions, minced

1 red bell pepper, seeded, chopped

¼ cup minced fresh parsley

1 tablespoon celery seed

2 tsp dried sage

2 tsp dried thyme

2 tsp dried oregano

2 tsp each dry mustard (Coleman's)

2 tsp caraway seeds

2 tsp poppy seeds

1 tsp sesame seeds

1 tsp freshly ground black pepper

½ tsp turmeric

½ tsp dry summer savory

2 dashes hot red pepper sauce (I used Sriracha)

2 + 1/2 cups bread crumbs

1 pound ground pork

1 stick (½ cup) butter, softened

for paste:

8 egg yolks

1 tablespoon dry mustard

1 tablespoon onion juice

1 tablespoon lemon juice, or more as needed

1 teaspoon salt

¼ teaspoon ground red pepper

1/3 to ½ cup flour

Rub turkey inside and out with salt and pepper. Spray turkey skin thoroughly with vegetable oil. Set liver aside. Chop gizzard, neck and heart; put in saucepan with 5 cups of the water, bay leaf, garlic, paprika, salt and coriander. Simmer, uncovered, about 1 hour, while proceeding with rest of recipe.

For stuffing, combine apple, orange, pineapple, lemon zest, and water chestnuts in medium bowl; set aside. Mix celery, onions, cloves, bell pepper, parsley, celery seed, oregano, dry mustard, caraway seeds, poppy seeds, sesame seeds, black pepper, turmeric, summer savory, and hot red pepper sauce in another bowl; set aside. In a third (very large) bowl, mix bread crumbs, pork, and butter; incorporate them well. Add contents of the other two bowls; mix by kneading well.

(Thompson advised: "Mix it with your hands. Mix it until your forearms and wrists ache. Then mix it some more. Now toss it enough so that it isn't any longer a doughy mess.")

Remove battery from smoke detector. Heat oven to 500 degrees. Lightly fill turkey body and neck cavities with stuffing. Skewer closed. (Place remaining stuffing in a 3-quart greased casserole; cover. Refrigerate; bake later at 325 degrees until it registers 165 degrees on a thermometer, about 1 hour.) Place turkey, breast down, on rack in large roasting pan. Cook about 15 minutes. Remove; turn breast-side up. Cook 15 minutes. Meanwhile for paste, combine egg yolks, mustard, onion juice, 1 tablespoon of the lemon juice, salt and red pepper. Add enough of the flour to make a paste.

Turn oven down to 325 F. Paint turkey all over with the paste, using a kitchen brush. Return turkey to oven 3-5 minutes, until paste sets. Paint again; return to oven. Repeat this painting every 3-5 minutes, adding lemon juice to the paste as necessary to keep from drying out, until paste is used up. Meanwhile, add the reserved turkey liver and 1 cup of the cider to the simmering basting liquid. Cook until liver is no longer pink, about 30 minutes; remove liver. Pass liquid through a sieve, discard giblets. Keep liquid on simmer.

Roast turkey, basting every 15 minutes and adding more cider to basting liquid as needed, until a meat thermometer reads 180 degrees in the thigh, 170 degrees in the breast, about 4 hours. Let turkey stand at room temperature 30 minutes before carving. Remove blackened paste coating from turkey using a spatula or tweezers. Remove stuffing to serving bowl. Carve turkey; serve.