

CRANBERRY GLAZED BUTTERFLIED TURKEY WITH PORK, PISTACHIO AND CRANBERRY STUFFING BALLS



Serves 10-12



Prep Time 20 minutes



Cook Time 1 ¼ - 1 ½ hours



INGREDIENTS

- Size 3.5 turkey, thawed

Cranberry Glaze:

- 1 cup **Wattie's Bit on the Side Cracker Cranberry Sauce**
- ½ cup fresh orange juice
- ¼ cup **Cottee's Maple Flavoured Syrup**

METHOD

1. Preheat a lidded BBQ to 200°C. Remove the giblets and neck, if necessary, from the thawed turkey.
2. To butterfly or spatchcock the turkey, using kitchen shears or a sharp knife, cut turkey down each side of the backbone. Turn turkey breast side up. Press firmly on the breastbone to flatten.

- 1 cinnamon stick
- 2 whole star anise

Pork, Pistachio and Cranberry Stuffing Balls:

- 1 small onion, finely diced
- 300g pork sausage meat
- 1 cup fresh breadcrumbs (2 slices bread)
- ¼ cup **Wattie's Bit on the Side Cracker Cranberry Sauce**
- ¼ cup shelled raw pistachios, chopped

3. *To make the glaze:* Heat ingredients in a small saucepan and simmer for 5 minutes to allow the spice flavours to infuse.
4. Place the turkey breast side up on a lined hotplate or in a tray. Brush the turkey with the glaze and close the lid. Leave the outside burners on low and only open every 20 minutes to glaze. Cook for approximately 1 ¼ hours. Insert a skewer into the thickest part of the meat and when the juices run clear the turkey is cooked. Alternatively use a meat thermometer, the internal temperature should be 74°C.
5. Remove the turkey from the heat. Cover and rest for 15 minutes before carving. Serve with Pork, Pistachio and Cranberry Stuffing Balls.
6. *To make the stuffing balls :* Heat a dash of oil in a small saucepan and gently cook the onion until soft. Remove from heat and allow to cool. Combine sausage meat, onion, breadcrumbs, **Wattie's Bit on the Side Cracker Cranberry Sauce** and pistachios. Roll into 18 walnut sized balls. Place on a tray and refrigerate until ready to cook. These can be either cooked on the BBQ while the turkey is resting or in a preheated 180°C (fan bake) oven for 15-20 minutes.

TIPS

1. Make the stuffing balls beforehand and freeze on a tray. Once frozen put into plastic bags for free flow stuffing balls. Cook from frozen – adding an extra 5 minutes to the cooking time – or thaw in the fridge before cooking as per the main instructions.
2. The butterfly turkey can be cooked in the oven 180°C for 1 ¼- 1 ½ hours until cooked as per instructions for BBQ method.
3. If sausage meat is unavailable purchase pure pork sausages and remove the casing – you will need approx. 4 large sausages.
4. A larger turkey can be used but longer cooking will be required. Check to see if cooked as per the instructions in the recipe.