



# Swaggerty's Holiday Dinner

## directions

1. Cornbread: Preheat oven to 400°F. Add a few tsp veg oil or olive oil to a small oven-proof skillet (cast iron is the best) and put in the oven while it is heating.
2. Cornbread: Mix together cornbread mix, self-rising flour, sage, egg, and milk. This batter will be a bit thicker than most cornbread due to the addition of the flour which will create a firmer cornbread.
3. Cornbread: Scrape mixture into hot skillet. Bake for about 20-25 minutes until top is golden brown and cornbread is cooked inside. Set aside to cool a bit, then cut into 1" cubes.
4. Stuffed Turkey Breast: Preheat oven to 365 degrees. Lightly grease a baking pan or casserole dish.
5. Stuffed Turkey Breast: Brown 1 lb Swaggerty's Farm sausage, breaking up with a spoon. While sausage is still slightly pink, toss in the chopped onions-peppers-celery and cook for a few minutes. Add the chopped pecans and apricots, thyme, and sage into the skillet and finish browning sausage. Remove from heat and scrape mixture into a mixing bowl. Set aside.
6. Stuffed Turkey Breast: Lay boneless turkey breast down on a flat work surface. Using a sharp knife, cut into breast lengthwise creating a "book-like" opening. Lay out flat on a sheet of parchment paper or plastic wrap. Cover with another sheet and "pound" somewhat flat using a meat mallet or heavy rolling pin. Remove top sheet of paper or plastic. Season with salt and pepper. Turkey breast is now ready to be stuffed and rolled.
7. Stuffed Turkey Breast: To the bowl of sausage mixture add the cornbread cubes and broth. Toss together, soaking cornbread cubes with the broth until softened but still holding their shape. Note: You will have twice the amount of stuffing you need for one breast half. You can either do two breasts for more dinner guests or freeze leftover stuffing for another recipe.
8. Stuffed Turkey Breast: Cover pounded out turkey breast with a generous portion of the stuffing, patting out to the edges all around.
9. Stuffed Turkey Breast: Gently "roll" turkey breast over stuffing mixture, starting with the side that has no skin attached. Position the skin side of the turkey breast to end up on top for roasting. Tie up with kitchen twine to hold it together while it is cooking.
10. Stuffed Turkey Breast: Place in prepared pan, inserting a few fresh sage leaves under the skin and drizzling with a bit of olive oil or melted butter.
11. Stuffed Turkey Breast: Roast for about 45 minutes or until meat thermometer inserted into the middle reads 160-165 degrees and turkey breast is golden brown. Remove from oven, place on a cutting board and let rest for about 15 minutes before slicing.
12. Gravy: Scrape pan juices from the roasting pan after removing turkey breast into a small skillet set over medium high heat.
13. Gravy: Sprinkle flour over hot juices and stir to mix.
14. Gravy: Slowly pour chicken broth into skillet constantly stirring until mixture thickens into gravy. Pour into a gravy container. Cover and set aside.
15. Easy Citrus Sweet Potatoes: Melt butter in a skillet over med heat. When it starts to bubble add the sweet potatoes to skillet in a single layer. Sprinkle with sugar and orange zest. Cook potatoes, flipping once, until they are softened but still holding their shape, and a bit caramelized.

## notes

Being organized is one of the main keys to "happy cooking." Making sure you have all your ingredients on hand before you start cooking for any recipe is a must and will make Holiday cooking a breeze.

You can double this recipe just by using two turkey breast halves. The stuffing mix is enough for two if you decide to have a larger dinner party.



4 - 6

*servings*

45 min

*prep time*

45 - 60 min

*cook time*

## ingredients

Cornbread:

1 pkg Jiffy® style cornbread mix

1/2 cup self-rising flour

2 tsp dried sage

1 egg

1/2 to 1 cup milk

Stuffed turkey breast:

One half turkey breast, boneless with skin still on, rinsed, and patted dry

1 lb Swaggerty's Farm mild or hot sausage

1/2 cup each - chopped onion, red bell pepper, and celery

1/2 TBSP dried thyme

1 TBSP dried sage

1/2 cup chopped pecans (or your favorite nut)

1/2 cup chopped dried apricots

3 cups cornbread cut into cubes

1 cup chicken broth or water

While the turkey breast is cooking, you can prep your gravy ingredients and cook the sweet potatoes and other sides or salads you choose to serve. Set the table, chill the wine, or make the ice tea. By the time the turkey breast comes out of the oven you will be ready to enjoy the dinner along with your guests.

### to serve

Slice sausage stuffed turkey breast and place on a serving platter, surrounded with the citrus sweet potatoes and the gravy on the side. Include a side salad if desired.

Salt and black pepper

Fresh sage leaves

Olive oil or melted butter

For gravy:

Drippings and scrapings from roasting pan after turkey breast is cooked

1 tbsp flour

1/2 to 1 cup chicken broth

For easy citrus sweet potatoes:

4 medium sweet potatoes, peeled and thinly sliced

2 tbsp butter

2 tsp raw or brown sugar

Zest of 1/2 orange

Pairs well with: Easy citrus potatoes, pan gravy, arugula and spinach salad drizzled with dressing

Special Kitchen Tools: Meat thermometer, kitchen twine