B. LIN'S TURKEY DRESSING

SPICE MIX
- Paprika
- Ground rosemary
- Ground pepper
- Garlic powder
- Cumin
- Cayenne pepper

HEARTY AND FILLING WITH LOTS OF BUILT-IN FIXINS
CAN BE A SIDE OR AN ENTREE /~ 2 HOUR PREP TIME /
SERVES 15-20

ON BOARD
- 2 yellow onions - chopped
- 2 cups of celery - chopped
- 1 cup cooked/fried bacon - chopped
- ½ cup fresh parsely - finely chopped

IN POT
- 6 chicken thighs
- Water (just enough to cover chicken thighs)
- 2 teaspoons - Himalayan sea salt
- To taste - SPICE MIX

IN PAN (stovetop)
- 1 lb Italian beef (spicy or mild)
- 1 clove garlic - minced
- 1 chili pepper - chopped
- 1 tablespoon of honey
- 3 tablespoons of olive oil
- To taste - SPICE MIX

IN PAN #1 (oven)
- Cornbread batter (self-made or boxed)

IN PAN #2 (oven)
- Turkey parts (legs, wings, etc.)
- 2 cups of water
- 3 tablespoons of olive oil - drizzled
- To taste - SPICE MIX

ACTION ›››

1. Prep ON BOARD ingredients
2. Place IN POT contents on stovetop on medium heat until there is a rolling boil; switch to simmer for ~45 minutes
3. Saute IN PAN contents on stove top until meat is browned
4. Add ON BOARD items to IN PAN; saute
5. Preheat oven to 350 degrees
6. Place IN PAN #1 (oven) in oven for ~20 minutes
7. Place IN PAN #2 (oven) in oven until turkey juice is clear when poked with a toothpick
8. Drain IN POT contents into a container to gather chicken broth
9. Remove IN PAN #1 (oven) and dampen with chicken broth
10. Add IN PAN (stovetop) contents to IN PAN #1 (oven); combine/mix
11. Remove IN PAN #2 (oven) and pull apart turkey; add to IN PAN #1 (oven)
12. Place IN PAN #1 (oven) back in oven until top of dressing is browned

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