

## Make Your Turkey The Center Of Attention

(NAPS)—Let your delicious turkey be the talk of the holidays—golden brown and juicy. Fortunately for you, with a few tips from the experts, you can share the key to creating a masterpiece with your family and friends.

One of the most challenging aspects of preparing a turkey for the holidays is how to brown the skin without drying out the meat. The secret? Baste the turkey.

Many successful chefs choose Imported STOCK Extra Dry Vermouth, from Italy to baste with. It crisps the outside while keeping the inside moist.

Made from the finest Italian white wines that are infused with over 52 herbs, roots, seeds and spices from all over the world, Imported STOCK Extra Dry Vermouth is clear, yet lively and subtle in taste. It is 100 percent natural, with no artificial ingredients.

Basting frequently with this aperitif imparts delicate seasoning without adding any fat to the turkey. During roasting, the alcohol bakes off, leaving a robust herbal essence.

The vermouth will also elevate any bland stuffing to a more delicious-tasting dish that will be a crowd-pleaser at your holiday table. Any savory recipe will be vastly improved by substituting white wine with Imported STOCK Extra Dry Vermouth, the secret to great cooking since 1884 when Lionello Stock founded the company in Trieste, Italy.

### Roasted Turkey, STOCK Vermouth Style

**12-16 pound turkey,  
defrosted**

**2 cups Imported STOCK  
Extra Dry Vermouth**

**2 tsp. each: salt, garlic  
powder, and paprika**

**Roasting pan and rack,  
coated with non-stick spray**

Preheat oven to 350 degrees. Rinse bird inside and out with cold water. Drain and pat dry with paper towels. Set rack in roasting pan. Place turkey on rack, breast side down. Pour  $\frac{1}{2}$  cup Vermouth over exposed surface. Sprinkle 1 tsp. of each seasoning. Turn breast side up on rack. Pour  $\frac{1}{2}$  cup Vermouth over breast. Sprinkle remaining seasonings. Stuff breast with STOCK Vermouth Stuffing Sensation (below). Truss with small skewers. Insert meat thermometer in thickest part of drumstick. Place turkey in oven. Roast 4 to 5 hours. Bast-



ing every half hour, add remaining Vermouth until drippings accumulate in pan. Turkey is done when thermometer registers 185 degrees and when juices run clear as knife is inserted in drumstick joint. Let rest on counter for 20 minutes. Remove skewers and carve. Makes 10-15 servings.

### STOCK Vermouth Stuffing Sensation

**1 pound loaf of bread (any  
kind)**

**3 Tbsp. olive oil**

**5 stalks of celery, cleaned,  
trimmed of leaves, and  
diced**

**8 mushrooms, cleaned and  
diced**

**4 cloves garlic, minced**

**1 onion, diced**

**1 granny smith apple,  
peeled, cored, and diced**

**$\frac{1}{2}$  tsp. each: ground sage,  
rosemary, and thyme**

**1 cup Imported STOCK Extra  
Dry Vermouth**

**2 cups chicken broth,  
canned or home-made**

Cut bread into  $\frac{1}{2}$  inch cubes, including the crust. Reserve.

Place olive oil in a large pot on medium flame. Sauté celery, mushrooms, garlic, and onion in pot for 3-5 minutes or until wilted. Add apple and herbs, mixing well. Add bread and stir. Mix Vermouth with chicken broth. While stirring, slowly drizzle liquids until bread cubes soften and mixture holds together. Discard unused liquids. Cool stuffing and place inside cavity of a 12-16 pound turkey.

To receive a free food and drink recipe booklet or to find the *Stock Extra Dry Vermouth* retailer nearest you, call 1-800-323-1884 or visit the Web site at [www.stockusaltld.com](http://www.stockusaltld.com).