

# Portuguese Turkey With Two Stuffings

Yield: 8 min  
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-turkey-recipe>

## Ingredients:

- 14 pounds turkey liver kosher, reserved for the dressing
- 1 orange small, cut into wedges
- 1 lemon small, cut into wedges
- kosher salt
- freshly ground black pepper
- 4 Turkish bay leaves
- 6 tablespoons unsalted butter (3 oz), melted
- 2 teaspoons sweet paprika
- 3 cups homemade chicken stock or low-sodium chicken broth
- 1/4 cup unsalted butter at room temperature
- 1/4 cup all-purpose flour
- kosher salt
- freshly ground black pepper
- 1 1/2 pounds yukon gold potatoes peeled and cut into 1-inch cubes
- kosher salt
- 2 tablespoons unsalted butter plus more if needed
- 3/4 pound pork sausages ground sweet italian
- 1 yellow onion large, chopped
- 2 garlic cloves minced
- turkey liver Reserved, chopped
- 2 large egg yolks beaten
- 1/2 cup whole milk plus more if needed
- 1 pinch ground nutmeg
- 2 tablespoons Italian parsley leaves chopped fresh
- freshly ground black pepper
- 1/4 pound slab bacon thick-sliced, cut crosswise into 1/4-inch pieces
- 1 pound chourico linguica, or dry-cured smoked Spanish chorizo, roughly chopped
- olive oil if needed
- 2 yellow onion medium, chopped
- 4 garlic cloves minced
- 1/4 teaspoon crushed red pepper flakes

- 2/3 cup dry white wine
- 3 tablespoons red pepper Amped-Up, Paste
- 2 tablespoons tomato paste double concentrate, or three tablespoons regular store-bought or homemade tomato paste
- 12 cups rustic bread 3/4-inch (18-mm) cubes of day-old
- 2 cups homemade beef stock About 2 cups, plus 1 cup water or 3 cups store-bought low-sodium broth
- kosher salt
- freshly ground black pepper
- 1/4 cup parsley leaves chopped flat-leaf

## **Nutrition:**

1. Calories: 560 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 145 milligrams
4. Fat: 40 grams
5. Fiber: 6 grams
6. Protein: 18 grams
7. SaturatedFat: 18 grams
8. Sodium: 1090 milligrams
9. Sugar: 6 grams

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