

## The Cooking Corner

The following recipes are from the Virginia Seasons Cookbook.

**Roast Wild Turkey**  
1 wild turkey, about 15 pounds  
1 cup onion, chopped  
2 cups celery, chopped  
1-1/2 cups white wine, divided  
1 muslin cloth, about 15 square inches  
Bacon fat  
Salt and pepper to taste

Preheat oven 350 degrees. Wash and dry turkey; brush with bacon fat. Sprinkle with salt and pepper, inside and out. Combine onion, celery, and 1 cup wine. Place turkey in shallow pan and stuff with wine mixture. Dip cloth in ba-

con fat and cover turkey. Roast for 3 hours, basting with drippings in pan and remaining wine every 15 to 20 minutes. If turkey varies in size from recipe, allow 20 to 25 minutes per pound roasting time. Before serving, discard onion and celery stuffing. Serves 8 to 10.

**Corn Bread Stuffing**  
2 10 ounce corn bread mixes  
1 cup milk  
2 eggs  
3 large stalks celery, chopped  
1 tablespoon poultry seasoning  
1 teaspoon salt  
1/4 teaspoon salt  
1/4 teaspoon pepper

1/2 cup melted butter or margarine  
1 pound lightly seasoned sausage  
Hot water or turkey broth

Prepare corn breads as directed (18 to 20 minutes or until golden brown). Sauté onion and celery until tender in butter or margarine. (You might want to start celery first since it usually takes longer to sauté.) Cook sausage and drain. Crumble corn bread, add poultry seasoning, salt, and pepper. We with hot water or turkey broth until moist. Add celery, onion, and sausage. Mix well. Stuff 18 to 20 pound turkey.

**Quail and Rice**  
(Chicken may be substituted)

1-1/2 cups long grain rice, uncooked  
10 quail (Manchester Farms), split  
1 small package Lipton onion soup mix  
1 can cream of mushroom soup  
4 cups water

Place rice in 9x13 inch Pyrex baking dish and arrange quail on top. Combine onion and cream of mushroom soups and mix well; spread over quail. Pour water over all, cover with foil, and bake at 350 degrees for 2 hours. Serves 10.

**The M&M Hunting Lodge Goose**  
2 frozen or fresh geese  
4 tablespoons salt

2 tablespoons white vinegar  
2 pounds mild, sweet Italian sausage  
1/4 pound margarine  
1 large onion, chopped  
2 cups water or chicken broth  
1 pound Pepperidge Farm stuffing  
4 stalks celery, diced  
2 eggs  
Salt and pepper to taste  
Lemon  
Butter

Soak birds for 2 hours in salt, white vinegar, and enough water to cover. Break sausage into small pieces and place with margarine and onion in frying pan. Cover and stir over medium until half cooked.

Combine water or chicken broth with stuffing, celery, eggs, salt and pepper and mix well. Combine with sausage and onion mixture. Drain birds, clean thoroughly, and dry inside and out. Rub birds inside and out with lemon. Stuff birds, baste with butter, and bake, covered, at 350 degrees for 3-1/2 to 4 hours. Serves 6. (Before baking, fill roasting pan with 2 inches of water and keep filled entire cooking time to keep birds from drying out. Variation: Fill roasting pan 1/3 full with cranberry juice.

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