



Recipe courtesy of David Tomov-Strock, BU Food & Wine Experiential Programs

INGREDIENTS

- 1 boneless turkey breast (3-5 lbs)
- 2 cups stuffing
- 2 carrots
- 3 celery ribs
- 4 cups chicken stock
- 2 cups white wine

SAUSAGE STUFFING

- 2 tablespoons unsalted butter
- 1 large onion, diced
- 2 celery ribs, diced
- 2 cloves garlic, minced
- 1 lb uncased sweet Italian sausage
- 1 ½ cups pistachios, shelled
- 4 cups chicken stock
- 4 cups stale bread, cubed
- ¼ cup fresh sage leaves, minced
- salt

DIRECTIONS

1. Preheat oven to 350°.
2. Butterfly turkey breast and pound out to about 1 ½ inches thick.
3. For stuffing: Melt butter in a large pan over medium heat. Once the butter starts to sizzle, add onion and celery. Allow to cook, stirring occasionally, until onion and celery are tender. Season with salt. Add garlic and sausage. Stir constantly while breaking up the sausage into bite-sized pieces until browned. Add pistachios and stir. Add chicken stock and cook while stirring occasionally until stock is reduced by half. Season again with salt.
4. Add cubed bread and sage leaves. Combine well; the bread should be moist but not falling apart. Adjust levels of stock and bread until the desired consistency is reached. Adjust seasoning.
5. Spread stuffing along inside of turkey breast in an even layer. Roll up breast and tie together with kitchen twine.
6. In a roasting pan, lay out the carrots and celery ribs in parallel lines and place the breast on top. Pour chicken stock and white wine into pan. Roast breast for about two hours or until internal temperature reaches 165°. Use the liquid in the pan to baste the breast every 20-30 minutes. The remaining liquid can be used to make a gravy.