**Turduckenit**

*Turkey, Duck, Chicken and Rabbit. YES! Dare to be different.*

*If you are familiar with Turducken: turkey, duck and chicken then adding a rabbit isn’t a stretch. If you haven’t heard of this layered dish you will just have to make it.*

*Since I cannot take up the whole magazine I will include only the Sage Stuffing as it goes well through all layers. My stuffing’s and other recipes, will be on my website.* ***blackflystew.com***

2 cups Cranberry Apple Bread stuffing, at room temperature

1 ½ cups Cornbread Shiitake Pecan stuffing, at room temperature

1 cup Sage Stuffing, at room temperature

1 cup cranberry sauce (or Cranberry Zinfandel Port Relish)\*

1 14-pound turkey, *debone breast but keep both breasts attached*

1 6-pound duck, *debone breast but keep both breasts attached*

1 4-pound chicken, *debone breast but keep both breasts attached*

1 rabbit leg, *deboned*

4 tablespoons butter

3 cloves garlic, cut in quarters

6 fresh sage leaves

2 tablespoons fresh thyme leaves

2 tablespoons olive oil

Kosher salt and freshly ground black pepper

1 cup Chardonnay

1 cup chicken broth

1 Sage Stuffing recipe (below)

Debone turkey, duck, and chicken breasts (keep breasts attached) and rabbit leg. Save bones for stock and other parts to cook another time. Keep all meat refrigerated and do not assemble until you are ready to bake in order to avoid foodborne illness from contaminated stuffing.

Make your stuffing’s according to recipe, Sage Stuffing below.

Preheat oven to 300 F. Coat large roasting pan with cooking spray.

Rub turkey skin with olive oil. Sprinkle generously with Kosher salt.

Flip turkey breast over with skin-side down. Spread cranberry sauce and CranApple Stuffing evenly over turkey cavity. Place duck on top of CranApple Stuffing. Spread Cornbread stuffing on top of open duck cavity. Top with chicken, spread Sage stuffing on top of open chicken cavity and top with rabbit leg. Run 3 or 4 lines of kitchen twine under turkey to secure from top to bottom of breast. Tightly tie twine to hold meats together. Carefully turn Turduckenit over, seam-side down and breast-side up.

Pour wine and stock in roasting pan and stir. Place Turduckenit in pan. Roast 3 to 4 hours, uncovered, until meat thermometer inserted in center reaches 165 F. Baste every hour with pan juices. If Turduckenit begins to get too brown, tent loosely with heavy-duty aluminum foil coated with cooking spray.

Let Turduckenit rest 30 minutes before carving. To serve, slice Turduckenit across breast to show off each layer.

**Sage Stuffing**

2 cups good bread, cubed

2 tablespoons butter

¼ pound sage sausage, remove casing

1 small onion, finely chopped

1 clove garlic, minced

1 teaspoon salt

1 teaspoon dried Sage

Kosher salt and freshly ground black pepper

1 cup homemade chicken or turkey broth

½ teaspoon pepper

2 tablespoons parsley leaves, minced

Preheat oven 275°F. Adjust oven racks to middle position. Spread bread evenly over baking sheet and bake until completely dried, 1 hour; stir bread cubes several times during baking. Remove from oven and cool.

In large Dutch oven, melt butter over medium heat until foaming subsides, about 2 minutes. Add sausage and mash to break into fine pieces. Cook, stirring frequently, until some pink remain, about 8 minutes. Add onion, garlic, salt and sage and cook, stirring frequently, until vegetables are softened, about 10 minutes. Add broth, pepper and heat through. Remove from heat and add bread cubes, parsley and toss.