

Brown Rice Turkey Dressing



Turkey giblets from 10 to 12 pound turkey
1/3 cup chopped sweet onion
3 ribs celery, diced
2 medium carrots, peeled and diced
1 teaspoon dried garlic
1 gluten-free chicken-flavored bouillon cube
4 cups water
2 gluten-free chicken-flavored bouillon cubes
2 cups uncooked brown rice
1 pound ground pork
1/4 teaspoon salt
1/2 teaspoon garlic powder
2 eggs, lightly beaten

Remove turkey giblets from turkey prior to roasting. Giblets are found in cavity and neck of turkey. Remove giblets from packaging prior to cooking.

In a large saucepan, combine turkey giblets, onion, celery, carrots, dried garlic, and 1 chicken bouillon cube. Add water to cover contents. Bring giblet mixture to a boil, reduce heat to low, and simmer for 2 hours.

In a medium saucepan, bring water and 2 chicken bouillon cubes to a boil. Add brown rice. Cover, reduce heat to low, and cook for 45 minutes or until rice is cooked. When fully cooked, remove from heat. Set aside and allow rice to cool.

In a small skillet, cook and brown ground pork, salt, and garlic powder. Set aside and cool.

Remove giblet mixture from heat and allow to cool. Debone giblets. Dice giblets after deboning. Drain vegetables and set aside. Reserve stock and set aside.

In a very large bowl, combine brown rice, pork, giblets, cooked vegetables, and eggs. Mix well. Add enough of the reserved giblet stock to make a moist mixture that will stick together. Reserve unused giblet stock for turkey gravy or for Turkey Vegetable Stew with Brown Rice Dressing Dumplings. Add salt and pepper to taste.

Spoon dressing into a well-greased baking dish. Refrigerate prepared dressing, unless using to stuff turkey. Bake uncovered at 325 degrees for 1 hour. If using dressing to stuff the turkey cavity, follow manufacturer's directions for roasting stuffed turkey.

Serve plain or top with turkey gravy.

Cook's Note: All cooked ingredients must be cooled to room temperature prior to mixing with eggs. Stuffed turkeys require longer roasting times. This recipe makes a large quantity of dressing. If stuffing the turkey, an additional well-greased baking dish will be required to cook remaining dressing. Bake as directed in recipe.