

RECIPES

The Best Mexican Turkey Stuffing

This is not just the best Mexican turkey stuffing, it is simply the best turkey stuffing I have ever tried, and it gets serious raves whenever I serve it!

Ingredients

- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- ½ teaspoon dried sage
- 2 tablespoons cooking oil
- ½ cup minced onions
- 2 cloves garlic, minced
- 3/4 pound ground pork
- 1 14 ½ ounce can unsalted, chopped tomatoes
- ½ cup pecan bits
- 1 ½ cups finely chopped mixed dried fruits (apricots, pears, apples and raisins are good choices)
- 1 teaspoon salt, (or slightly less if you are using salted tomatoes)
- 2 1/4 cups cornbread stuffing mix, or dried bread crumbs
- 1 stick butter melted

Directions

1. Mix the herbs. Mix together the thyme, marjoram and sage and reserve.

2. Make the stuffing. Place the cooking oil in a skillet over medium heat, add the onions and cook until they are soft but not browned. Add the garlic and cook an additional minute. Add the pork and continue cooking, stirring and breaking up the meat until it is browned. Add the tomatoes and 1/4 cup of the juice from the can, the pecan bits, dried fruit and reserved herbs. Simmer, stirring frequently, until most of the juice has either been absorbed or evaporated, about 10 minutes. Add the salt (adjusting the amount downward if you used salted tomatoes), the stuffing mix or bread crumbs and melted butter. Stir the mixture for another minute or two, or until the dry ingredients are well incorporated.

3. Serve the stuffing. Either stuff the turkey just before roasting, or bake the stuffing in a separate covered dish for 30 - 40 minutes at 350 degrees.