

## Stuffing the Bird

If you stuff a cold turkey with cold stuffing, you're asking for trouble. It takes so much time for the heat to penetrate that you need to cover it and baste a lot to keep the outside from drying out. If you don't get it hot enough in the middle to kill all the bacteria, it's an excellent nursery for nastys.

If you stuff a hot turkey with hot stuffing, it's tasty and sterile, and cuts cooking time by a third. The trick is in the timing.

If it's frozen, defrost the bird at room temperature just until the surface is no longer frozen, then finish it in the fridge.

Chop the giblets and get them simmering with enough water to have a bit left in an hour or so. Get some cornbread in the oven. Chop an apple or two, an onion, some celery, and add some raisins and sage and whatever else you like. About five minutes before the cornbread is done, add them to the giblets which are still boiling, and bring it back to a boil till the cornbread is ready. Two people are handy at this point, but one can do it. While one person mixes the stuffing, take the bird to the sink and run the hottest water you've got through the cavity till the bird is hot on the inside. If you're timing is right, you can now stuff the bird with everything still at full cooking temperature and the bird will begin cooking on the inside while the oven does the rest.