Roasted Whole Turkey with Wild Rice and Kale Stuffing

Perfectly roasted and juicy, this maple-glazed turkey is served with a savory-sweet combination of wild rice, hearty greens, pecans and dried cranberries. It's a festive centerpiece for holiday gatherings and pairs beautifully with California Chardonnay or Zinfandel.

Makes 10 to 15 servings
Pair with: California Chardonnay or California Zinfandel

Ingredients

For the turkey:

- 1 (14-pound/6.5 kg) turkey, giblets and neck removed from cavity, rinsed and patted dry
- 6 whole fresh sage leaves
- 2 cups (480 ml) chicken stock
- Sea salt and freshly ground black pepper

For the maple glaze:

- 2 tablespoons (30 ml) maple syrup
- 1 tablespoon (15 g) unsalted butter, melted

For the stuffing:

- 3 tablespoons (43 g) unsalted butter
- 1 cup (125 g) finely diced onion
- 1 cup (125 g) finely diced celery
- 2 tablespoons (30 ml) minced fresh sage
- 1 large bunch kale (about 12 ounces/340 g), stems and ribs removed, leaves roughly chopped
- 1½ cups (165 g) pecan halves, roughly chopped
- ½ cup (65 g) sweetened dried cranberries
- 6 cups (840 g) cooked wild rice blend (a combination of wild rice and brown rice)
- 3 tablespoons (45 ml) maple syrup
- 1 teaspoon (5 ml) sea salt
- ½ teaspoon (2.5 ml) freshly ground black pepper

Instructions

Preheat the oven to 375°F (190°C).

Place the turkey, breast side up, on a roasting rack in a large roasting pan. Tie the ends of the turkey legs together with kitchen twine. Gently push 3 sage leaves under the skin on each side of the breast. Season the turkey with salt and pepper.

Pour the chicken stock into the roasting pan and place it in the preheated oven. Reduce the heat to 325°F (165°C) and roast for 2 hours.

Carefully remove the pan from the oven and baste the turkey with the pan juices. Cover just the breast with foil. Return the turkey to the oven and continue roasting for 30 minutes.

Remove the pan from the oven again. Remove the foil and baste the turkey with the pan juices. Cover the breast again and roast for 20 minutes longer, or until the internal temperature at the meaty part of the thigh reaches 165°F (75°C).

While the turkey is roasting, prepare the stuffing.

When the turkey is fully cooked, remove the foil and baste it one more time with the pan juices. Untie the legs and fill the cavity with hot rice stuffing. Any remaining stuffing can be served as a vegetarian side dish.

For the glaze, mix the maple syrup and melted butter in a small bowl. Brush the turkey with the glaze. Let the turkey rest for at least 20 minutes before carving.

For the stuffing:

Heat the butter in a wide 5- to 6-quart (5- to 6-liter) pot over medium heat until it starts to sizzle.

Add the onion, celery and sage, and cook for 8 minutes.

Increase the heat to medium-high, add the kale and cook for 5 minutes, or until the kale is tender.

Stir in the pecans, cranberries, cooked wild rice, maple syrup, salt and pepper. Cook just until heated through.

Reheat the stuffing before placing it in the cavity of the turkey.