

Entrée From Estonia

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By Marissa Weitzman

Turkey with Matzah Stuffing

Recipe courtesy of Larisa Simonova from Tallinn, Estonia.

Ingredients:

1 large turkey

For the stuffing: 10 pieces of matzah; 1 ½ cups of white wine; vegetable oil; 2 medium-sized onions, cubed; 2 tablespoons of soup mix; 1 stalk of celery, diced; 10 rosemary twigs; ¾ to 1 cup of walnuts, chopped;

For the basting oil: ½ cup of olive oil; 1 ½ teaspoons of mustard; ½ teaspoon of black pepper; ½ teaspoon of paprika.

Preparation:

Clean turkey thoroughly. Soak matzah in a dish with the white wine, until soft.

Fry the onion until the color is golden. Mix the onion together with matzah, then add the celery, rosemary, and walnuts.

Heat oven to 350 degrees. Mix olive oil, mustard, black pepper and paprika in separate dish and then smear on turkey using your hands. Stuff turkey with the matzah stuffing, placing any additional stuffing under the turkey. Cover with foil and roast for at least 3 hours, turning it from time to time, until it gets tender and golden.