

# Just add *Turkey* and serve!

There are some times when a shop-bought stuffing just won't do. Christmas lunch is one of those occasions.



This very special stuffing will complement your turkey perfectly. It's crammed with fantastic ingredients including apricots for a touch of sweetness, herbs and spices to add fantastic flavours, plus the traditional chestnuts, now readily available peeled and prepared from most supermarkets.

Prepare a day in advance to make life easier on Christmas Day and bake on the day for a truly delicious addition to your lunch. Great served cold with cold turkey the next day too!

## Method

Assemble all the ingredients and then follow this step by step method.

- 1** Preheat oven 200C/400F/Gas 6.
- 2** Butter a shallow ovenproof dish.
- 3** Put the breadcrumbs into a large bowl.
- 4** Melt the butter in a frying pan and fry the chestnuts, apricots, cranberries, onions, shallots and garlic over a high heat until lightly browned. Add the spices and continue to cook for a few more minutes then add the stock.
- 5** Bring to the boil and add to the

breadcrumbs.

**6** Add the sausage meat and chestnut puree to the bowl, then the chopped herbs.

**7** Add the eggs to the bowl.

**8** Mix to form a smooth mixture with all ingredients combined.

**9** Season with salt and pepper.

**10** Turn into a buttered, shallow ovenproof dish and bake in a preheated oven for about 25–30 minutes until crisp on top and hot right through.

## *Christmas sausage meat chestnut and apricot stuffing*

### Ingredients:

- 250g good quality sausage meat
- 1 large onion, coarsely chopped
- 150ml good turkey or chicken stock
- 2 shallots (peeled and finely chopped)
- 1 clove of garlic (peeled and finely chopped)
- 150g chestnut puree
- 200g pre-soaked dried apricots, chopped into small pieces
- 225g fresh white breadcrumbs (gluten free breadcrumbs can be substituted)
- 75g butter (this can be replaced with soya margarine)
- 200g vacuum packed peeled chestnuts (roughly chopped)
- A generous bunch fresh parsley, chopped
- 1 tblsp chopped fresh sage
- 1 tblsp chopped fresh thyme
- 25g dried cranberries
- 2 eggs (beaten)
- Salt, freshly ground black pepper
- Pinch of mace
- Pinch of cinnamon
- Pinch of all spice