

Chestnut & Cranberry Stuffing

Ingredients.

100g Dried Whole Cranberries
50ml Ruby port
1 Small onion, diced
2 Rashers unsmoked honey cured back bacon
50g Unsalted butter
2 Garlic cloves, crushed
400g Good quality sausage meat
120g Fresh white breadcrumbs
2 Tbsp Chopped fresh parsley
½ tsp Chopped fresh sage leaves
140g Peeled, cooked chestnuts, roughly chopped
1 Medium egg



Prep Time 35-40 mins

Makes - Approx 22 Stuffing Balls

Inspired by BBC good food recipe

Method.

Soak the cranberries in the port for at least an hour.

Pre heat oven to 180°C.

Fry the onion and bacon gently in the butter, until the onion is tender and the bacon is cooked. Add the crushed garlic and fry for another minute or so, stirring. Remove from the heat to cool.

Once cooled add all the remaining ingredients plus the port and the cranberries too. Using your hands give the mixture a good mix and gradually add the egg until it binds together.

At this point you could try a little of the stuffing by cooking a small amount in a frying pan this way you can check if the seasoning is ok for you.

If you are planning ahead and freezing the stuffing mix do so now. Ensure it packed in a suitable container or dish and wrap securely. It will freeze perfectly for up to a month. Defrost for 24 hours in the fridge before baking.

To bake, pack into a small baking so the stuffing is approx 4cm deep. Bake for about 40 minutes, you must check that the sausage meat is cooked all the way through. If you prefer you could roll into 4cm balls and roast in a little hot fat until brown & crisp.

Serve hot & enjoy.



Author Tips

Make a vegetarian stuffing by using vegetarian Quorn sausages and Quorn bacon rashers.

Fresh Thyme works beautifully in the recipe, just swap the sage for a little thyme leaf.

Freeze the mixture in a baking tray to save a little time & washing up! There's no need to swap the stuffing mixture around on christmas morning just pop it straight in the oven once defrosted. Simple!