



## STUFFINGS

### Sage and onion stuffing

80g / 3 oz of breadcrumbs  
1 finely chopped onion  
1 tbsp of freshly chopped sage  
1 tbsp of vegetable oil  
1 beaten egg  
salt and pepper

#### PREPARATION

1. In a small frying pan gently fry the chopped onion with the oil until it is soft.
2. Place the cooked onion into a mixing bowl and add the breadcrumbs, sage, salt and pepper. Mix together well.
3. Add the beaten egg to the mixture and bind the ingredients together to form the stuffing mixture.
4. Immediately loosely stuff the body cavity of the bird with the stuffing and place in a preheated oven.

### Sausage and apple stuffing

1 lb (450 g) of pork sausage meat  
3 peeled and chopped apples  
1 chopped onion  
1 cup of chopped celery  
4 cups of fresh breadcrumbs  
2 eggs  
freshly chopped parsley  
salt and pepper

#### PREPARATION

1. In a large saucepan cook the sausage meat until it has browned, breaking the meat up with a fork whilst cooking.
2. Drain away the meat juices and fat but leave  $\frac{1}{4}$  of a cup of the juices in the pan to fry the vegetables in.
3. Transfer the cooked sausage meat to a large mixing bowl.
4. Fry the chopped apples, celery and onion in the saucepan with the sausage meat

- drippings for about 10 minutes until all the ingredients are fairly soft.
5. Remove from the heat and add to the sausage meat together with the breadcrumbs, parsley and salt and pepper and mix all the ingredients well.
  6. Finally, add the two eggs, mix thoroughly to bind and form the stuffing and use immediately.

## **Mushroom and apple stuffing**

### **(for a 6lb bird)**

½ lb (225 g) of quartered fresh mushrooms  
1 cup of peeled and diced apple  
1 small chopped onion  
½ a cup of chopped celery  
6 cups of breadcrumbs  
3 tbsp of butter  
¾ of a cup of chicken stock  
1 beaten egg  
½ tsp of poultry seasoning  
freshly chopped parsley  
salt and pepper

### **PREPARATION**

1. Melt the butter in a large saucepan and gently cook the mushrooms, onions and celery for around 5 minutes.
2. Remove the pan from the heat and add the poultry seasoning and the salt and pepper. Stir evenly into the mushroom mixture.
3. Transfer the ingredients to a large mixing bowl. Add the breadcrumbs, parsley and apples and mix together.
4. Then, add the remaining liquid ingredients and mix altogether to form the stuffing mixture.
5. Use immediately to stuff your chosen bird.