

Cranberry and Apricot Stuffing

This stuffing can be made into balls or used in the neck of the Turkey or under the skin of the bird, to give extra flavour to the meat.



Ingredients

1 x 1.5g Dietary Special white loaf, or rolls or brown bread
12 ½ g of butter
1 small onion chopped
1 stick of celery chopped into small pieces
2 tbsp of chopped fresh parsley
25g ready to eat apricots cut into small pieces
2 tsp dried parsley
50ml fresh orange juice
2 tbsp gluten free cranberry sauce
Optional-25g walnuts or pine kernels chopped
180g - 200g of gluten free sausages
Salt & Pepper to taste.

Method

1. Crumble the bread or place into a food processor until it resembles bread crumbs.
2. Place the bread crumbs into a large bowl.
3. Melt the butter and fry the onion and the celery until soft and very lightly browned, then add the bread crumbs.
4. Remove the skin from the sausages and mix into the bread crumbs with a fork.
5. Add the parsley, apricots, nuts and seasoning, then pour in the orange juice and stir in the Cranberry Sauce.
6. Bind the mixture together and use either for stuffing the neck of the bird, or make into stuffing balls.
7. Cook the mixture at 190°C/170°C Fan/ Gas Mark 5, for 25 minutes.