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## Stuffings

### Traditional Christmas Stuffing

*Sierra Rica Cookery Book*

Serves 8 - 10

The stuffing is delicious both hot with a roast and also excellent cold, particularly as a sandwich filling.

Please note that this recipe is to cook the stuffing in its own dish. To cook inside the bird, take the stuffing mix at the end of stage 3 below and fill the bird's cavity - a 9-10lb (4.5kg) Turkey will need about 2 ½ hours in a moderately hot oven 390°F (200°C) because the stuffing must be cooked through.

- 400g/14oz Sierra Rica Peeled and Cooked Chestnuts - Jars or Vacpack
- 450g/1 lb Pork sausage meat
- 450g/1 lb smoked streaky bacon
- 450g/1 lb onion, finely chopped
- 4 cups coarsely ground fresh breadcrumbs from 2 - 3 day old crusty loaf
- 1 egg
- Salt and freshly ground pepper to taste

1 - Preheat the oven to 180°/350°F and butter / oil a glass baking dish of some 8" x 8" x 2" deep.

Trim off and discard the bacon rind and cut the bacon into small pieces. Fry the bacon over medium-high heat for 5 minutes until slightly crisp - add a few drops of fat if necessary.

2 - Drain the fat from the bacon and put the bacon in a dish to cool. Gently fry the onion in the same pan for 5 - 10 minutes until soft and golden and with some flavour of the bacon fat. Let the onion cool.

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2 - The chestnuts should be roughly chopped - into quarters or  $\frac{1}{4}$ " pieces. Take the Chestnuts and all the other ingredients, save the egg, place in a large bowl and mix with your hands. Finally, add the egg to bind the mixture together, again using your hands or a wooden spoon to mix everything together well. Season with salt and pepper to taste.

3 - Transfer the stuffing mix to the prepared baking dish and cover with foil. Bake in the oven for 35 minutes and then remove the foil before baking for another 5 - 10 minutes until the top of the stuffing begins to brown.

