

## Cranberry, apricot and sage stuffing

**Serves 12**

Stuffing can be changed to suit the season, at Christmas time cranberries are perfect but you may like to add chestnuts, and/or mixed spice too. Stuffing can be cooked on its own or can be put into the leg meat and braised in the crown of the turkey.

### Ingredients

100g chopped dried apricots  
50g dried cranberries  
100g finely diced onion  
100g white wine  
100g panko bread crumbs  
5g chopped sage  
250g sausage meat

### Method of work

1. Place apricots, cranberries, onions and wine into a pan, bring to a boil and simmer for 2 minutes, then add the bread crumbs into the pan
2. Cling film and leave to cool for 2 to 3 hours
3. Mix all the rest of the ingredients together in a bowl and season with salt and pepper
4. When the apricot mix is cooled add into the bowl with the rest of the ingredients, mix well
5. Place in a loaf tin lined with a grease proof cake liner and make sure it is flat on top, cover with foil and then place into the oven at 100°C and cook for 45 minutes
6. Serve straight away or chill until required
7. If chilling when reheating the stuffing, take out of the tin and slice, then place onto an oiled tray and put in an oven for 8 minutes at 180°C degrees