



## TURKEY STUFFING IDEAS

These quick and easy stuffing ideas will transform your Christmas Turkey into a succulent sensation. Use them as a guide to develop adventurous flavours. The stuffing mixtures given are enough to stuff a 3kg bird (for about 6-8 person). Adjust as required.

### SAGE AND RED ONION STUFFING

#### Ingredients:

20ml Butter	40ml Fresh Sage
40ml Olive Oil	120g Pork sausage meat
2 Red Onions, finely chopped	Juice and zest of one Lemon
4 Garlic cloves, finely chopped	60ml Ground Hazelnut / Pecan or mixed Nuts
4 Celery Sticks, finely chopped	Salt and freshly ground Black Pepper to taste
100g Fresh Breadcrumbs	

#### Method:

1. Heat the butter and olive oil and sauté the onion, garlic and celery.
2. Add the remaining ingredients, stir to combine and cook until the meat is cooked – about 5 minutes.
3. Stuff the turkey

### ITALIAN STYLE STUFFING

#### Ingredients:

100g Fresh Breadcrumbs	100g Parmesan Cheese, finely grated
50ml Hot Chicken Stock	600g Cooked Ham, cubed
5ml Ground Nutmeg	50ml Fresh Peas
10ml Pine Nuts	1 Egg
15ml Fresh flat leaf Parsley, finely chopped	
10ml Raisins	

#### Method:

Place the breadcrumbs in a bowl and slowly add the chicken stock to combine. Stir the nutmeg, pine nuts and parsley in. Add the remaining ingredients and stir well to combine, and stuff the turkey.

### HERBS AND ROASTED PECAN NUTS

#### Ingredients:

4 Garlic Cloves, finely chopped	50ml Fresh Sage, finely chopped
100ml Fresh flat leave Parsley, Chopped	2 Onions, finely chopped
100ml Butter at room temperature	250g Roasted Pecan Nuts, chopped
6 Celery Sticks chopped	Salt and freshly ground Black Pepper to taste

#### Method:

Mix all the ingredients together and stuff the turkey.





### RICE AND ONION

**Ingredients:**

100g Butter at room temperature	100g Dried Apricots, chopped
2 Onions finely chopped	Salt and freshly ground Black Pepper to taste
150g Rice, cooked	

**Method:**

Mix all the ingredients together and stuff the turkey.

### LEMONGRASS AND PECAN NUTS

**Ingredients:**

6 Garlic cloves, finely chopped	200g Roasted Pecan Nuts
3 Lemongrass stalks, chopped	200g Chicken mince
2 Oranges, zest only	Salt and freshly ground Black Pepper to taste
100ml Fresh flat leave Parsley, chopped	

**Method:**

Mix all the ingredients together and stuff the turkey.

### BACON AND PISTACHIO

**Ingredients:**

2 Lemons, zest only	300g Bacon bits
100ml Fresh flat leave Parsley, chopped	200g Roasted Pistachio Nuts
2 Onions, finely chopped	Salt and freshly ground Black Pepper to taste

**Method:**

Mix all the ingredients together and stuff the turkey.

### Sausage and Honey

**Ingredients**

300g Breadcrumbs	50ml Sliced Spring Onions
3 Skinned Beef Sausages	80ml Runny Honey
4 Skinned Pork Sausages	Salt and freshly ground Black Pepper to taste
100ml Flat leave Parsley, chopped	

**Method:**

Mix all the ingredients together and stuff the turkey.