

REX'S



# Christmas Recipes

## Easy Stuffing for Roast Chicken, Pork or Turkey

Homemade stuffing is always a winner when it comes to any Roast meal and Christmas isn't any exception. This recipe like the favoured butter recipe is a great base recipe that you can add your own flavours to and adapt to whatever you have in the kitchen or what type of meat you are stuffing. There's also an option for it to be vegetarian if you have guests that can't eat meat.

### Method

Fry the onions and garlic in the butter on medium heat until golden.

Transfer into a bowl and add the breadcrumbs and stock, use Vegetable stock if you'd like to make this for vegetarians.

Mix well and add in the eggs and continue to mix, it should form a mixture that you can easily press together and holds its shape. If it is too crumbly add more stock or water. If it feels too wet add more breadcrumbs.

Add in all of your flavours and mix well. You are now able to use as a stuffing for any meat that has the ability to be stuffed or can be wrapped in baking paper and baked separately for 60 minutes at 180 degrees C.

### Flavour Recommendations!

Pork: Orange Zest, Pistachios and sage

Chicken: Lemon Zest, Parsley, sultanas/raisins and rosemary

Turkey: Orange Zest, Dried Cranberries, Parsley and almonds

### Ingredients

#### Base Recipe

100g breadcrumbs

2 eggs

50g butter

1 medium onion diced

2 cloves of garlic, finely chopped

100ml of stock (stock cubes work fine)

#### Flavours to add

50g your choice of dried fruit

Zest of 1 citrus (orange and lemons work well)

Small handful of fresh herbs

30g of nuts or seeds



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