



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Chestnut and Cranberry Roll Stuffing by David Pengelly

Makes two rolls, each will cut into 8 slices.

Ingredients

1 Tbsp. Olive oil
1 Onion, finely chopped
1 Bramley apple, chopped
2 Packs (450g each) Pork and leek sausages
1 Pack (200g) Vacuum packed chestnuts, chopped
Chopped parsley
Chopped thyme
1 Egg
115g (4 oz.) Fresh breadcrumbs or apple and herb stuffing mix
115g (4 oz.) Fresh or frozen cranberries
24 Rashers streaky bacon

Method

- Fry the onion in the oil until soft, stir in the bramley apple and cool.
- In a mixing bowl remove the sausages from the skin and mix together with the chopped chestnuts, parsley, thyme, egg and breadcrumbs, season well and divide into two.
- Butter a large sheet of foil, stretch half the bacon slices and overlap on the foil, spoon half of one portion of the mix over the bacon and spread with half the cranberries, spoon over the remaining sausage mix and fold over the bacon, using the foil roll up into a log shape fold in the ends. Repeat to make a second roll.
- (For individual stuffing parcels divide the mix into 24 sausage shapes and wrap each in stretched streaky bacon.)
- Place into a roasting tin and cook in the centre of the roasting oven for 45mins, unwrap the foil and drain any liquid, return to the top of the roasting oven for 15mins till crisp.

AGA (2, 3 and 4 oven): place in a roasting tin and cook in the centre of the roasting oven for 45 minutes, unwrap the foil and drain any liquid, return to the top of the roasting oven for 15 minutes until crisp.

Everhot: place in a roasting tin and cook on the 1st shelf up in the top oven set to 240°C for 45 minutes, unwrap the foil and drain any liquid, return to the oven for 15 minutes until crisp.