



Jewelled Christmas Stuffing

At a glance

The recipe is easy, rolling it up is slightly tricky but if you follow the instructions and pictures it works out a treat!

Preparation time: 25 mins

Cooking time: 1 hour

Serves: 8-10

You'll need

A large bowl

Clingfilm and tinfoil (extra wide if possible)

Ingredients

1 tbsp Olive Oil

1 Onion, finely chopped

2 Cloves of Garlic peeled and finely chopped

1 Large Bramley Apple peeled and finely chopped

900g good quality Sausage meat

200g pack vacuum-packed chestnuts chopped

Small bunch parsley leaves roughly chopped

2 tsp dried Sage

2 tsp dried Thyme

1 Egg

50g white breadcrumbs

100g fresh, frozen or dried Cranberries

Salt and Freshly ground Black Pepper

12 to 14 rashers Streaky Bacon

butter for greasing the tinfoil

“

*I discovered this recipe in
the BBC Good Food Magazine many years ago
and have been making it ever since!*

Audrey

”



Method

Heat the oil in a small pan then gently cook the onion and garlic until softened.

Squeeze the sausage meat from the sausages or packet, then add all the other ingredients, except the cranberries and streaky bacon. (fig1). Season generously, then mix thoroughly. Set aside. To assemble, butter and season a large piece of tinfoil (if you don't have extrawide tinfoil then join 2 pieces by creasing together firmly down the middle).

Prepare the bacon (fig 2) by laying the rashers one at a time between 2 pieces of cling film and bat out to create thin rashers and lay on the tinfoil slightly overlapping as shown.

Spread the stuffing over the bacon with your hands in an even layer and then gently press in the cranberries (fig 3).

Using the foil to help, roll the stuffing up into a log shape (fig 4 and 5).

The roll can be stored in the fridge at this stage for 2 days before cooking, or frozen for up to a month. Heat the oven to 190°C fan. Put the foil wrapped roll onto a roasting tin and roast for 45 minutes. Unwrap, draining off any juices and then finish roasting for 15 minutes to brown. If you use a meat thermometer, when the centre of the roll reaches 75°C it is cooked.



Aud's tip!

I make this stuffing roll well in advance and freeze it, I pop it in the fridge to defrost slowly for a couple of days. If you struggle for oven space on Christmas day then you can cook it the day before and reheat when needed. I know batting out the bacon and lining the foil seems all a bit time consuming but it is well worth the effort 😊

