

## **APPLE, PECAN & CRANBERRY STUFFING**

This is good with both chicken and turkey.

Serves 4    Preparation time: 10 minutes plus cooking time

### **Ingredients**

1 cup fresh multigrain breadcrumbs  
1 small onion, finely diced  
1/4 cup parsley, chopped  
1/4 cup celery, finely chopped  
1/2 cup red apple, diced, with skin on  
1 tsp celery salt  
70g pecan nuts, chopped  
1/2 cup sweetened cranberries  
1 Tbsp Worcestershire sauce  
1 Tbsp cranberry juice  
1 Tbsp orange juice  
1 egg

### **Method**

1. Combine the ingredients and mix well.
2. Place onto a sheet of lightly sprayed tinfoil and roll into a log 21cm long x 5cm wide.
3. Fold the ends of the tinfoil and chill for 1 hour.
4. Preheat the oven to 180 deg. C. fan bake, and bake for 35-40 minutes. Rest for 10 minutes.
5. Serve with ham, turkey or chicken.

Cook's tip: Great news! – The vegetarians in the family will love this festive treat.

### **Remember with poultry:**

- It is important to always have the stuffing and the bird at the same temperature. Placing a hot stuffing in a very cold bird is not advised, so let the stuffing cool slightly before placing it inside the bird.
- For more great chicken recipes, visit [www.annabellewhite.com](http://www.annabellewhite.com)