

MA'S STUFFING FOR CHICKEN

This stuffing makes enough to fill the cavity of a good-sized bird.

Ingredients

30g butter

½ onion, finely chopped

2 cups fresh breadcrumbs

1 diced apple, peeled

2 rashers of bacon (optional)

½ cup chopped fresh herbs (parsley, sage, thyme, dill, rosemary, chives, oregano)*

Salt and freshly ground pepper to taste

½ cup sultanas or other dried fruits like chopped apricots or chopped prunes.

* This may seem like a heavy measure of fresh herbs and you can reduce the quantity if you prefer. The intensity of flavour from the mixed herb flavour is worth it though.

Method

1. Place the chopped onion in a bowl with the butter and microwave on high for 3-4 minutes.
2. Add the rest of the ingredients and mix well. If you like, add cooked bacon to the stuffing mixture.
3. Wrap the stuffed chicken with bacon and bake as you would normally, allowing extra time for a stuffed chicken.

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