

# Christmas Stuffing

## Ingredients

- 1 medium onion
- 500g of wholemeal bread (around 13½ slices) – or just 1 pack breadcrumbs
- 1 garlic clove, chopped
- 2 tablespoons of fresh sage
- 1 tablespoon of vegetable oil
- 50g of butter
- Salt and pepper, to taste

## Equipment

- Chopping board
- Knife
- Food processor/grater
- Saucepan
- Wooden spoon

**Prep. time** 10 mins

**Cook time** 5 - 7 mins

**Hob temperature** Medium heat

**Makes** 1 portion

## Method

1. Make breadcrumbs by rubbing the bread slices against the grater, or if you have a food processor, blend until small breadcrumbs are created
2. Chop the onion and garlic finely on a chopping board.
3. Melt the butter in a pan, add the onion and garlic and cook until soft but not brown. Remove from the heat. Be very careful when using the hob and always ask an adult.
4. Add the breadcrumbs and sage. Add a little salt and ground black pepper
5. Use mixture to stuff into the cavity of the turkey before roasting.

# Cranberry Sauce

## Ingredients

1. 100g light muscovado sugar
2. 100ml orange juice, fresh or from a carton
3. 250g pack fresh or frozen cranberries

## Equipment

- Saucepan
- Wooden spoon
- Sealed container

**Prep. time** 5 mins

**Cook time** 10 - 12 mins

**Hob temperature** Medium - high

**Makes** 1 portion

## Method

1. Put 100g light muscovado sugar and 100ml orange juice into a pan, then bring to the boil. You will know it is boiling when there are lots of bubbles! Be very careful using the hob and always ask an adult to supervise.
2. Stir in 250g fresh or frozen cranberries, then simmer until tender but still holding their shape – this will take about 5 mins if using frozen cranberries or 8-10 mins if using fresh. It should be bubbling very lightly.
3. The sauce will thicken as it cools. Will keep in the fridge for 1 week. On the day, bring to room temperature before serving.