

Pork, Prune & Cranberry Stuffing



what you need

- 250g John Penny lean pork mince
- 50g butter
- 2 medium onions, peeled and chopped
- 100g ready-to-eat prunes, roughly chopped
- 75g pack dried cranberries
- Finely grated zest and juice of 1 lemon
- 10g fresh thyme, leaves only
- 175g fresh brown breadcrumbs
- 1 egg beaten

Preparation time: 10 mins

Cooking time: 40 mins

Serves: 8

how to cook

- 1 Preheat the oven to Gas 5, 190°C, fan 170°C, 375°F.
- 2 Heat the butter in a large frying pan over a moderate heat. Fry the onion for 2-3 minutes or until soft. Stir in the pork and fry for a further 5-8 minutes. Take off the heat and stir in the remaining ingredients.
- 3 Use to stuff into the neck cavity of a turkey or chicken. Calculate the cooking time by the final weight of the turkey or chicken including the stuffing.
- 4 Alternatively cook the stuffing in a greased ovenproof dish for 20-30 minutes, covered with foil. Remove the foil for the last 5-10 minutes of the cooking time.
- 5 Cook's tip: Whizz a few slices of stale bread through your food processor for the breadcrumbs.