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# A Taste of **ANGUS**

RECIPE 35

## Chestnut stuffing



Serves 4



# Chestnut stuffing

## Ingredients

250g tin chestnuts  
120g butter  
10 spring onions (finely chopped)  
1 carrot finely diced  
1 leek finely diced  
2 Granny Smith apple peeled and chopped  
1 jar cranberry sauce  
Sprig of thyme  
Salt/pepper  
Handful fresh breadcrumbs

## Method

1. Gently fry off the spring onions, carrot and leeks in the butter.
2. Add the chopped apple.
3. Add the cranberry sauce.
4. Sprig of thyme.
5. Add the chestnuts.
6. Mix all together and season.
7. Add enough crumbs to bind the mixture.
8. Cook in a loaf tin, or roll into balls or stuff the neck end cavity of your christmas bird.



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