



## Sage Turkey Stuffing

Yields 7 cups (enough for a 7kg turkey)

- 1 large onion
- ½ cup butter
- 3 granny smith apples (cored, peeled and sliced into rings for drying, then dried & coarsely chopped to make approx. ½ cup)
- Bacon – pre-fry 2 slices and chop
- Salt & pepper
- 6 cups fresh bread crumbs (cubes) – roasted
- 1/3 cup chopped sage
- 1/3 cup celery stalk chopped
- ¾ cup apple juice

- Fry onions in the butter.
- Mix all ingredients (except apple juice). Once mixed, add apple juice just enough to have the stuffing (bread) moist but not soggy. Stuff your turkey and put in the oven.

Enjoy!

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