

# ALL THE TRIMMINGS...

It is THE meal of the year, the one that everyone who's anyone looks forward to. As so as not to disappoint expectations, Living have come up with what we feel is the perfect Christmas Dinner for your loved ones combining plenty of taste, texture and that all important flavour.



## DON'T FORGET...

For all those traditional accompaniments that you MUST NOT forget, head straight down to your local Aldi for ease...



Bramwells Cranberry Sauce 200g, 59p.



Four Seasons Honey Glazed Roast Parsnips 600g, £1.39.



Specially Selected Roast Potatoes in Goose Fat, £1.39 for 1Kg.



12 Bacon Wrapped Cocktail Sausages 240g, £1.99.

Roasted Turkey with Fig, Apple & Shallot Stuffing with Fresh Sage  
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## ROASTED TURKEY WITH FIG, APPLE & SHALLOT STUFFING WITH FRESH SAGE

### For the turkey:

5kg free-range Totally Traditional Turkey  
4 tbsp rapeseed oil  
Sea salt and black pepper

### For the stuffing:

75g butter  
2 tbsp rapeseed oil  
8 shallots, peeled and finely chopped  
3 cloves of garlic, peeled and finely chopped  
250g dried figs, chopped into small cubes  
2 small eating apples  
250g fresh breadcrumbs  
3 tbsp fresh sage leaves, chopped  
750g sausage meat  
3 tbsp of parsley, chopped  
1 large egg beaten  
Sea salt and black pepper

### Method:

Preheat oven to 230°C/Gas Mark 8. Remove turkey giblets and reserve. Rinse the turkey inside and out and dry well.

Place the turkey in a large roasting pan, brush the turkey generously with rapeseed oil, season with sea salt and black pepper and cover with foil.

Place the prepared turkey in the pre-heated oven and cook at this temperature for the first 30 minutes. Then, lower the oven temperature to 180°C/Gas Mark 4 and cook for approximately 30 minutes per kilo, basting every hour.

To prepare the stuffing, heat the butter and rapeseed oil until the butter has melted. Add the shallot and fry gently until well softened but not browned. Stir in the garlic and season well with sea salt and black pepper. Remove from the heat and place in a bowl, leave to cool.

Peel the apples, cut into quarters, remove the core and cut into small cubes. Mix the figs, apples, breadcrumbs, sage, sausage meat and parsley with the shallots, season well with sea salt and black pepper using clean hands and then mix in the beaten egg. The mixture should be quite firm. With wet hands, mould the stuffing into balls the size of a golf ball.

Place on a greased baking sheet and bake in the pre-heated oven for about 20 minutes, until golden brown and cooked through.

When the turkey is approximately 35 minutes before the end of cooking, remove the foil, drain off any of the excess fat and cook for a further 35 minutes or until golden brown.

Transfer the turkey to a platter and cover loosely with foil and leave to rest for 20-30 minutes before carving.



## ALE BRAISED CARROTS WITH SHALLOTS

600g carrots  
250g peeled shallots  
3 celery stalks  
3 tbsp olive oil  
30g butter  
Sprig of thyme  
2 cloves garlic  
150ml ale  
100ml tomato juice  
1 tbsp soft brown sugar  
250ml vegetable stock  
1 tbsp chopped parsley  
Sea salt and black pepper

### Method:

Peel the carrots and cut into 2cm rounds. Peel and halve the shallots. Cut the celery into 2cm baton lengths. Heat the olive oil in a large frying pan and add the butter.

Put the celery and shallots on a low heat and season with the sea salt and black pepper. Add the sprig of thyme. Fry gently until lightly golden brown. (Approx. 5mins)

Add the carrots and garlic and let them fry for 2-3mins turning all the time. Add the ale, tomato juice, sugar, stock and parsley and let it reduce as it cooks.

## HOMEMADE TURKEY GRAVY WITH SHERRY

### For the stock:

Giblets from the Totally Traditional Turkey  
1 onion, cut into quarters  
2 carrots, cut into chunks  
1 stick of celery, cut into chunks  
1 fresh bay leaf  
3 sprigs of parsley  
1 sprig of thyme  
5 black peppercorns

### To finish the gravy:

1 tsp redcurrant jelly  
750ml of Totally Traditional Turkey giblet stock  
100ml sherry  
2 tbsp of plain flour  
Preheat oven to 400°F/200°C/Gas 6

### Method:

Wash the giblets in cold water, place in a large pan with 1.5 litres of cold water. Bring to the boil and removed any scum of the top of the water with a slatted spoon. Then add the rest of the ingredients, cover and simmer for 40 minutes.

Uncover the pan and simmer for a further 20-30 minutes or until the stock has reduced by half. Remove from the heat and strain into a bowl.

To make the gravy, bring the stock back to the boil and remove from the heat.

When the turkey is cooked pour off the fat from the roasting juices, place the tin on the hob, whisk in the flour and place over a low heat and cook the flour mixture making sure you have scrapped up all the meaty sticky bits on the bottom of the tin and stir constantly. After 2 minutes, remove from the heat and whisk in the turkey giblet stock and redcurrant jelly, bring slowly to the boil, stirring constantly.

Add the sherry and cook for a further 3 minutes, stirring constantly. Season to taste add a little more sherry if you want and then strain into a warm jug to serve.



## PEAS AND BRUSSELS SPROUTS WITH HAZELNUTS AND ORANGE GLAZE

400g frozen peas  
200g prepared Brussels sprouts  
Zest and juice of one orange  
50g hazelnuts, roughly chopped  
50g butter  
Sea salt and black pepper  
1 tsp sugar

### Method:

Cook the Brussels sprouts in boiling, salted water for 5 minutes or until nearly tender, add the peas, bring to the boil and simmer for a further 2 minutes. Drain and place into a warm serving dish. Meanwhile, melt the butter in a small heavy based frying pan. When the butter is foaming, add the chopped nuts and fry for 1 minute until slightly golden. Add the orange juice and the sugar and boil for a further minute. Add the grated orange zest. Season with a little black pepper and pour over the sauce making sure that they are well covered.