

Simmonds Tyres

BRIDGESTONE



ALISON'S CHRISTMAS STUFFING & GRAVY



In NZ it's always a compromise between a traditional Christmas dinner and combating the heat and cooking something lighter. However, Christmas Turkey (or chicken) isn't the same in our home without a good tasty stuffing and heaps of yummy gravy. Everyone has their favourites, but these recipes are how Anita's mum always makes stuffing & gravy and how Anita learned to make it. (It's even better on Boxing Day with the leftovers and bubble 'n' squeak!)

Sage & Onion stuffing

1 large onion peeled and cut into quarters
6 sage leaves chopped finely (or 1-2 tsp dried sage)
1 tsp salt
1 egg
6 slices dry bread or 1/2 packet dried breadcrumbs
ground pepper
water to bind

In a food processor, add onion and herbs and blitz into small pieces, add bread (or breadcrumbs), salt and pepper. Blitz more until everything is finely chopped. Add egg and then slowly add sufficient water while motor running until stuffing comes together. You don't want it too dry, but not too wet either.

Push stuffing into cavity of the turkey or chicken and roast. Serve with gravy. (Note if you are doing a turkey, you could double the recipe easily if everyone loves stuffing!)

Gravy

After the turkey has been roasted, remove from the roasting pan and leave to rest. Boil the jug with plenty of water. Put the roasting pan on your biggest element on the stovetop (complete with all the drippings from the roasted bird) and heat until liquid is bubbling. Add 2 tbsp flour and stir quickly with a wooden spoon to make a roux. (Note - if you have a lot of fat/liquid left over you might like to drain some away before adding the flour, or otherwise just add more flour to get lots and lots of gravy!) Slowly add hot water, stirring all the time and making sure there are no lumps. If you roasted the veges with the bird, incorporate all those yummy caramelised bits of spud and kumara, pumpkin etc which will add heaps of flavour). Keep doing this until you get the consistency you want (some people like gravy thicker or thinner). Season to taste, pour into a jug and serve with the roast turkey/chicken.

Bubble 'n' Squeak

If you want to make bubble n squeak on Boxing Day, cut up all the leftover veges (spuds, kumara, pumpkin, sprouts, carrots, beans, peas etc etc etc). Cook up more spuds if needed. Heat oil in a large frypan and put all the veges mixed up together into the pan, season and cook until a brown crust forms on the underside. Flip over and cook again until you have a yummy crust. Serve with leftover meat, stuffing, pickles, chutney, fresh bread and enjoy!

