



# Hostingley Farm Free Range *recipes*

## Apricot Stuffing:

### Ingredients:

4oz / 110gms finely chopped onion  
2oz / 55gms butter 6oz / 170gms fresh white breadcrumbs  
4oz / 110gms chopped dried apricots  
2oz / 55gms raisins  
2oz / 55gms finely chopped salted peanuts  
1 tablespoon chopped fresh parsley  
Grated rind and juice of 1 orange  
1 level teaspoon each of salt and pepper  
1 egg

### Method:

Fry onion in butter to soften.  
In a bowl combine crumbs, apricots, raisins, peanuts, parsley and finely grated orange rind.  
Add onion and any butter left in pan, orange juice, salt and pepper and mix well.  
Mix in sufficient egg to bind all the ingredients together.  
Cook in the bird (neck cavity only) or separately in a dish.

### *Tip*

Excellent with Goose, but good with any poultry.

