Turkey stuffing with apricot and sage

The sweetness of the apricot and the comforting scent of the sage turn your typical turkey dinner into a gourmet occasion. Use a heavier bread to ensure that the stuffing can absorb more of the flavourful liquid.

Prep
20 mins
Cook
30 mins



Ingredients

- 13–15 cups bread, diced
- 1 cup celery, diced
- 1 cup onion, diced
- 1 ½ cups butter
- Sea salt and freshly ground black pepper to taste

- 1 tsp. dried sage
- 1 tsp. dried savoury
- ½ cup dried apricots, diced and pre-soaked in hot water to soften
- 2 cups chicken stock
- 2 large eggs

Instructions

Step 1
In a frying pan, sweat the onion and celery in the butter on medium-low heat for 10–12 minutes, or until the onion and celery are tender.

Step 2
Place the bread cubes in a large bowl. Pour the butter, onion, and celery mixture over the breadcrumbs and mix. Add all the remaining ingredients and mix well.

Step 3
Butter a 2-quart (8" to 9") casserole dish. Put the stuffing in the prepared pan. Bake at 180 C (350 F) for 30–35 minutes or until golden brown.