

Roast turkey with spiced cranberry sauce

SERVES 8–10

This is a brilliant stuffing to liven up any festive bird. Salty with chorizo, spicy with paprika, crunchy with pecans and sweet with cranberries – it's got a little bit of everything!

1 x 5 kg (11 lb) turkey
50 g (1¾ oz) butter, melted

CHORIZO CRANBERRY STUFFING

40 g (1½ oz) butter
2 tablespoons olive oil
2 onions, finely chopped
3 garlic cloves, crushed
½ teaspoon hot smoked paprika
1 fresh chorizo sausage, meat removed from its casing
500 ml (2 cups) chicken stock
350 g (12½ oz) thick sourdough bread, torn into bite-sized chunks
125 g (1 cup) roughly chopped pecans
125 g (½ cup) chopped pitted prunes
70 g (½ cup) dried cranberries
50 g (½ cup) finely grated parmesan
large handful of chopped parsley

SPICED CRANBERRY SAUCE

1 tablespoon olive oil
1 onion, finely chopped
500 g (4½ cups) cranberries, fresh or frozen
2 apples, peeled, cored and chopped
115 g (½ cup firmly packed) soft brown sugar
½ teaspoon chilli flakes
80 ml (⅓ cup) dry sherry or apple juice

To make the stuffing, heat the butter and olive oil in a large frying pan over medium heat. Add the onion, garlic, paprika and sausage meat and cook for 5–8 minutes until the onion is softened and the sausage cooked through. Tip into a large bowl and cool a little.

Add 375 ml (1½ cups) of the stock to the bowl, then add the remaining stuffing ingredients. Mix well, then set aside for 10 minutes. (The stuffing will keep in the fridge for 1 day.)

Preheat the oven to 160°C/320°F (fan-forced). Place a rack in a large roasting tin and lightly grease a 1.5 litre (6 cup) baking dish.

Tuck the wings under the turkey and tie the legs together with kitchen string. Open up the neck cavity and work your fingers between the skin and breast meat, to separate. Push about 1 cup of the cooled stuffing under the skin, and spread it out to protect the breast from drying out. Secure the opening with a skewer.

Spoon the remaining stuffing into the baking dish, pour the remaining stock over the top, then cover and refrigerate.

Brush the turkey skin with melted butter and season with salt and pepper. Place the turkey on the rack in the roasting tin, then add 500 ml (2 cups) water to the tin. Cover with baking paper, then cover that securely with foil. Roast in the oven for 2 hours.

Carefully remove the foil and baking paper. Add the stuffing to the oven and bake the turkey and stuffing for a further 1 hour, until the juices run clear when you poke a skewer into the thigh.

Remove the turkey from the oven, cover loosely with foil and leave to rest for 30 minutes before carving. Save the tin juices for making gravy or to add to stock for another dinner.

To make the cranberry sauce, heat the olive oil in a pan over medium heat and cook the onion for 5 minutes, or until softened. Add the remaining ingredients and bring to the boil, stirring occasionally. Reduce the heat to medium-low and simmer for 10 minutes, or until the fruit is soft and the sauce has slightly thickened. Season to taste, adding a little more sugar if necessary – sometimes cranberries can be very tart. Cool a little before serving with the turkey and stuffing.

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