

TURKEY LEG STUFFED WITH CALIFORNIA PRUNES, BACON AND WALNUTS

Peter Sidwell

California Prunes' Chef Ambassador, Peter Sidwell, has given a fresh twist to a traditional favourite with this recipe. The stuffed turkey leg recipe is bursting with flavour and texture:

try it and enjoy!

Prep Time: 45 minutes
Cook Time: 90 minutes
Oven Temperature: 160°C
Makes/Serves: 6



Ingredients:

- 1 large turkey leg, boned, sinews removed, ready for stuffing
- 1 red onion, peeled and finely chopped
- 75g California Prunes, chopped
- 1 handful rosemary
- 8 sage leaves
- 45g walnuts, chopped
- 6 rashers smoked streaky bacon
- 1 clementine
- 1 lemon
- 100g fresh white breadcrumbs
- ½ a nutmeg, freshly grated
- 100ml mulled wine
- 350g Cumberland sausage (skins removed)
- 50g butter
- 2 tbsp olive oil
- Salt and pepper

Celery, carrots and onion for roasting

Here's How:

1. Preheat the oven to 160°C.
Add the finely chopped red onion, California Prunes and walnuts to a mixing bowl.
2. Chop the sage and rosemary, then add to the mixing bowl.
3. Chop the bacon rashers into small pieces (approx. 1cm), and add them to the mixing bowl, along with the juice of 1 clementine and 1 lemon.

4. Add breadcrumbs, grated nutmeg, mulled wine, sausages and butter to the mixing bowl and mix together with your hands until all ingredients are well combined.
5. Lay the turkey leg skin side down, and bat with a rolling pin until it's about 1cm thick.
6. Place the stuffing down the centre of the turkey, then roll up the leg to form a long sausage shape, and tie with string.
7. Pour a good glug of olive oil over the turkey skin, and season well with salt and pepper.
8. Put the turkey roll in a roasting pan on top of some chopped celery, carrots and onion, then place in the preheated oven for 90 minutes. The turkey is cooked when the meat is no longer pink, and the juices run clear.
9. Remove from the oven and leave to rest before carving.

**Serving
Suggestion:**

Serve with roast potatoes, a selection of your favourite winter vegetables and your choice of sauce or gravy.