

## CHESTNUT AND BACON STUFFING

*For a different sized turkey, consult the label for the correct cooking time, and adjust the quantity of the stuffing accordingly, allowing 1/2 cup per pound of turkey. Any extra stuffing may be cooked in a greased, covered casserole dish in the oven for the last 30 minutes of roasting time. Allow 15-20 minutes per pound for turkeys weighing between 6-16 pounds, and add 5 minutes more per pound if the bird is stuffed*

\_ lb Bacon, chopped  
3 Celery stalks, finely chopped  
1 Onion, finely chopped  
2 \_ C Peeled, boiled and finely chopped chestnuts  
4 C Fresh breadcrumbs  
Juice and finely grated zest of 1 lemon  
Juice and finely grated zest of 1 orange  
1 egg, beaten  
1 T Chopped fresh sage  
Salt and black pepper

Fry the bacon until browned. Add the celery and onion, and fry for about 5 minutes more, stirring occasionally.

In a large bowl, combine all the ingredients, along with the cooked bacon, celery, and onion, and mix together thoroughly.

Pack the stuffing loosely in the neck and body cavity of the bird. Alternatively, preheat an oven to 325° and bake the stuffing in a greased, covered casserole dish for 30 minutes.

Makes 5 cups (enough to stuff a 10-12 pound bird)

Preparation time: about 20 minutes; Cooking time: 30 minutes if baked separately