

# Turkey and all the trimmings



**Serves 8 - 10**

**Prep 1 h**

**Cooking 1h 50 mins**

**Easy**

## **Ingredients**

1.78kg Boneless turkey breast basted with butter

### **For the cranberry sauce**

100g light muscovado sugar

100ml orange juice, fresh or from a carton

250g fresh or frozen cranberries

### **For the other accompaniments**

1 kg roasting potatoes

1 kg parsnips

Paxo sage and onion stuffing

[Sticky port gravy](#) previously made & frozen - defrost on Christmas eve.

500g sprouts

500g carrots

### **For the Christmas pudding (previously bought)**

300ml double cream

1tbsp sugar

1. Preheat Oven to 180C /Fan 160C/Gas 4. Baste occasionally. Cover with foil. Allow to stand for 20 mins. Check that the turkey is cooked thoroughly before serving.
2. **Cranberry sauce:** tip the sugar and orange juice into the pan, then bring to the boil. Stir in the cranberries, then simmer until tender but still holding their shape - this will take about 5 mins if using frozen cranberries or 8 - 10 mins if using fresh. The sauce will thicken as it cools. Will keep in the fridge for 1 week. On the day, bring to room temperature before serving.
3. **Roast potatoes:** buy ready to roast for an easy Christmas. Preheat oven to 200C /Fan 180C/Gas 6. Roast for 35 mins.
4. **Parsnips:** buy pre-prepared parsnips (with honey?) Preheat oven to 200C /Fan 180C/Gas 6. Roast for 40 mins
5. **Carrots and sprouts:** cook in the microwave or steam for 10 - 12 mins.
6. **Sage and onion stuffing:** we always use Paxo and make it up according to packet instructions. Dot with butter and cook in the oven for 20-25 mins.
7. Take the [sticky port gravy](#) out of the freezer on Christmas Eve. Mix with the juices from the turkey and reheat till boiling hot.
8. **Christmas pudding:** heat in the microwave according to packet instructions
9. Whip the cream with the sugar until soft peaks form. Don't over whisk!