

David Britton at Home

December 2009

Perfect Roast Potatoes; Sage & Onion Stuffing

"A must for that ever so important Christmas lunch"

To serve 8 People

You will need for the potatoes

8 large King Edward potatoes
1 jar of goose fat
1 sprig of rosemary
1 bulb of garlic
Salt & pepper

Equipment:

1 large sauce pan
1 large roasting tray
1 vegetable peeler
1 knife
1 chopping board

Method

Peel the potatoes and cut them into your preferred size, place in the sauce pan in cold water and salt and bring to the boil.

Heat the oven to 190c and put the goose fat in the roasting tray.

When the potatoes have come to the boil turn down the heat and let them simmer for 5 minutes.

Drain the potatoes well then, with a fork, lightly scrape lines on the potato to fluff up the edges.

Carefully place the potatoes in the roasting tray and ensure they are coated in the fat all over.

Cut the garlic bulb in half and add to the potatoes with the rosemary, season with salt and pepper and place back in the oven.

After 30 minutes, turn the potatoes over in the tray and put back in the oven for another 30 minutes or until golden brown.

When they are golden brown and crispy drain off any excess fat and remove the garlic and rosemary - they are now ready to serve.

Enjoy.....

You will need for the stuffing:

1 loaf of white bread (around 600g)
2 pork sausages
1 onion
3 oz butter
1 egg
1 bunch of sage
Salt & pepper

Equipment:

1 frying pan
1 chopping board
1 knife
1 oven proof dish
1 mixing bowl
1 food processor

Method

Chop the onion into a fine dice; melt the butter in the frying pan and sauté the onion until soft and golden in colour. Place in the mixing bowl.

When the onion has cooled, squeeze the meat from the sausage and mix well with the onion.

Chop the sage finely and again add to the onion mix.

Slice up the bread and blend in the food processor until it becomes crumbs add this to the onion mix and mix well. Finally, add the egg and mix well and season with salt and pepper.

Put the mix into the oven dish and cook on 190c for 25 minutes until golden and crisp on the top.

The dish is now ready to serve.

Enjoy.....