CRANBERRY, PORT GLAZED
ROASTED TURKEY BREAST
WITH WILD RICE MUSHROOM STUFFING
Serves 6

Ingredients

**Roast Turkey Breast**
- 1 turkey breast, between 2 lbs. or 1kg in weight
- 2 tbsp. unsalted butter
- 6 tbsp. of cranberry jelly, or jam
- 50g of soft brown sugar
- 1 tsp. allspice
- 100ml of cider vinegar
- 50ml of port, (ruby)
- 100g of cranberries, fresh or frozen
- salt
- pepper

**Wild Rice Stuffing**
- 1 lb. of wild rice
- 1 litre of water
- 4 tbsp. of butter
- 1 large onion, peeled and finely diced
- 2 celery stalks, trimmed and finely diced
- 11/2 cup of white mushrooms, diced
- 1 tbsp. minced garlic
- 1/2 tbsp. celery salt
- 1/2 tsp. black pepper
- 2 tbsp. of fresh chopped parsley
- 1 cup of dried cranberries
- 1/2 cup of walnuts or pecans, chopped

Instructions

1. To begin, cook the wild rice for the stuffing. In a pan, bring 650ml salted water to a boil. Add the rice and simmer covered for about 45-60 minutes, or until the rice is cooked and tender. Drain and set aside.

2. Preheat the oven to 180°C or 360 F.

3. Rub the butter all over the turkey breast and place in a roasting pan. Season with salt and pepper. Mix the remaining ingredients together, except the cranberries. Spoon the mixture over the turkey. Loosely cover with foil and cook for 1 hour or more.

4. Meanwhile, make the stuffing. Fry the onion and celery in the butter until they are soft and translucent. Add the mushrooms, garlic, celery salt, black pepper and parsley and fry for a further 5-6 minutes.

5. Add the cranberries and nuts to the vegetable mixture, mix well and then tip all of the ingredients into the cooked wild rice. Mix well and transfer into a well-buttered oven dish. Bake alongside the turkey for 30-40 minutes (this stuffing can also be used for stuffing a whole turkey).

6. Before the end of the turkey cooking time, remove the foil from the tray and add the fresh or frozen cranberries to the turkey, giving a good baste with the cooking juices at least 20 minutes before removing from the oven.

7. Remove from the oven and allow to rest for 10 minutes before carving and serving with the cooking juices, wild rice stuffing, potatoes and seasonal vegetables.
HOLIDAY MIMOSA

Glassware: Champagne Flute
Method: Build
Garnish: Rosemary Sprig, Fresh Cranberries, Sugar

Ingredients:
- 2oz Sparkling Wine
- 2oz Cranberry Juice
- Splash of Triple Sec (or any other orange liqueur)

Preparation:
1. To garnish the rim, pour sugar into a small dish. Moisten a clean cloth or sponge and rub along the rim of the glass. Place your glass upside-down into the dish and twist the glass around to ensure entire rim is coated.
2. Pour the cranberry juice into a sugar rimmed Champagne flute and top with Champagne. Add a splash of orange liqueur and garnish with rosemary sprig and cranberries.