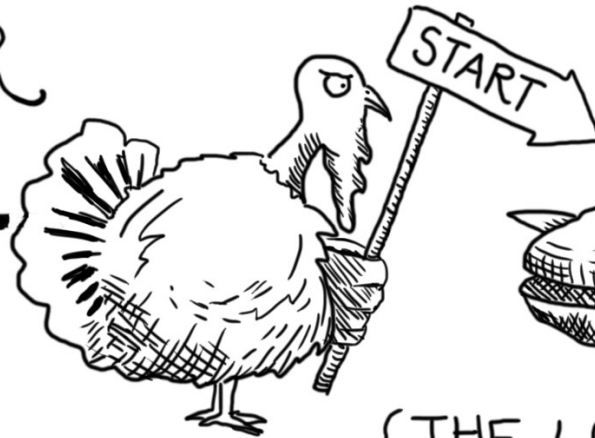


TURKEY DINNER IN A 'TATER

for this festive favourite
you will need...

- 1 LARGE POTATO
- 2 TBSP STUFFING MIX
(ALREADY MADE UP)
- 2 TBSP TURKEY MINCE



CUT THE
POTATO
IN HALF



(THE LONG WAY)

CARVE OUT THE
FLESH OF THE POTATO
WITH A TEASPOON



WRAP IN
THICK FOIL



ROAST IN HOT EMBERS
FOR **40-60** MINS
(OR **60** MINS IN AN OVEN)

POTATO
STUFFING
MINCE
STUFFING
POTATO



ASSEMBLE
AS
SHOWN

REMOVE
WITH A
SPADE

Serve
with
cranberry
sauce!!