

# Tim Farmer's Country Kitchen

## CRANBERRY RICE STUFFING

*4 pieces of bacon*

*Butter*

*1 yellow sweet onion chopped*

*Liver (optional)*

*2 apples, peeled, cored and cubed*

*1/3 cup cranberries, chopped*

*1 teaspoon fresh sage, chopped*

*Dash of marjoram*

*Salt and pepper to taste*

*2 cups cooked rice*

*1 cup bread*

*Orange zest*



Cook bacon until crisp. Remove and drain on paper towel. Add a little butter and the onions and sauté until soft and translucent. Crumble bacon and add back to pan. (Add chopped up liver if you chose to do so and cook until brown.) Add in remaining ingredients and toss until combined. Stuff goose/turkey/chicken with stuffing mixture and cook bird until done.

[www.timfarmerscountrykitchen.com](http://www.timfarmerscountrykitchen.com)