

Meat Stuffing Relleno de Carne

Ingredients

1 lb (454 g)	extra-lean ground beef (or half pork/half beef)
1 tbsp	vegetable oil
1	leek; washed thoroughly, roots and green top removed
2 stalks	celery; washed and tops trimmed
1 clove	garlic; peeled and minced
1 tbsp	dry thyme
½ tsp	cinnamon
¼ tsp	nutmeg; preferably freshly grated, or ground
½ cup	chopped nuts (such as pecans, almonds or walnuts)
1/3 cup	raisins (Sultanas, or Thompson)
1	apple (Golden delicious or Granny Smith); washed, peeled and chopped
¼ cup	red wine vinegar
Salt and pepper, to taste	

Slice leek and celery thinly; reserve. In a wide, large pan, warm up oil over medium heat; add leek and celery and sauté until translucent. Mince garlic and add to the pan. Continue stirring and cooking for one minute, then add meat. Break into small pieces and mix with the vegetables; continue cooking until no longer pink, then add thyme, cinnamon and nutmeg. Stir to incorporate, then add raisins, nuts and chopped apples. Cook for another five minutes, stirring occasionally. Season with salt and pepper, and add vinegar; Stir well, adjust seasoning as needed. Transfer to a bowl and let cool completely before using as stuffing. There should be enough to stuff a medium turkey (12-14 lb).

