



Chestnut & Cranberry Stuffing

Makes 10 - 12 stuffing balls and is a nice change to traditional stuffing.

Oven temperature 190oC /375oF/Gas Mark 5

Ingredients

50g (2oz) streaky bacon, finely chopped
1 small onion, finely chopped
200g (8oz) gluten free breadcrumbs
100g (4oz) sausage meat
75g (3oz) peeled, chopped and cooked chestnuts
4 tbspn cranberry sauce
Salt an freshly ground black pepper

Method

1. Fry the bacon and onion until cooked.
2. Then place in a bowl and mix together with the remaining ingredients, until thoroughly combined.
3. Shape the mixture into 10 - 12 balls and place on a greased baking tray.
4. Bake in a pre-heated oven for 15 - 20 minutes.