

Sage & Onion Stuffing



Try it with your Turkey dinner.

Oven temperature 190oC/375oF/Gas Merk 5

Ingredients

1 tbspn of vegetable oil
2 large onions peeled and chopped
175g (7oz) of breadcrumbs (made from Juvela Gluten Free Loaf)
2 tbspn dried sage
2 medium eggs, lightly beaten
Salt and freshly ground black pepper

Method

1. Heat the oil in a pan and gently fry the onions until golden brown.
2. Remove from the heat and stir in the breadcrumbs and the sage.
3. Then stir in the eggs and season well.
4. Shape the mixture into 10 - 12 small balls.
5. Place these balls onto a baking tray and bake in a pre-heated oven, for 15 - 20 minutes, until golden and crisp.