

Meat Free Sage & Onion Stuffing

This stuffing is the ideal blend of herbs and savoury onion. Sage & Onion, the most popular stuffing by far.

Method

| Ingredients | | % | Example Batch (g) |
|-------------|--|-------|----------------------|
| 1 | SAGE & ONION STUFFING MIX 1KG PACK, SJ# SE61835 | 50.0% | 5,000 |
| 2 | WATER | 50.0% | 5,000 |
| | | 100% | 10,000 |
| 1 | Combine the ingredients and mix well | | |

- 2 Form into balls, pack in a tray, or use directly in a
- ² product

Cooking Suggestion

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7 Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet. Bake for 25-30 minutes until piping hot.

Serving Suggestion



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Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE Tel: 028 9084 1025 Fax: 028 9084 3547