

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 10KG SACK, SJ# SE62071	33.3%	3,330
2 SAUSAGE MEAT	33.3%	3,330
3 WATER	33.4%	3,340
	100%	10,000

1	Combine the ingredients and mix well
2	Form into balls, pack in a tray, or use directly in a 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

Image: Sage & Onion Stuffing

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547