

Granny's Sage & Onion Sausagemeat Stuffing

Ingredients

2 med Onions, peeled and roughly chopped
30g Grass Fed Butter
6-8 Sage Leaves, finely chopped
A handful of flat leaf Parsley, coarsely chopped
250g coarse Breadcrumbs
400g Pork Sausagemeat
1 large Egg
A generous pinch of Sea Salt and freshly ground Black Pepper
1 Lemon, zested

Method

1. In a saucepan add the onions and butter and slowly soften until they have become completely translucent. Remove from the heat and leave to cook.
2. In a mixing bowl add the chopped sage leaves, parsley, breadcrumbs, pork sausagemeat, egg and lemon zest and season generously with salt and black pepper. Get your hands into the bowl and combine all the ingredients so they mixed well.
3. Pack the stuffing mixture into a small baking dish and bake for 30-45 minutes at 180°C or stuff into the bird of your choice.

