



Sage & Onion Stuffing

Makes 10 - 12 balls

Before you start pre-heat the oven to 190oc/375oF/Gas Mark 5 and lightly grease a baking tray.

Heat a little oil in a pan and gently fry 2 large chopped onions until golden brown. Remove from the heat and stir in 175g (7 oz) gluten-free breadcrumbs made from JUVELA Gluten-Free Loaf and 2 tbsp dried sage. Season well and stir in 2 medium beaten eggs. Shape mixture into 10 - 12 balls, place on baking tray and bake in a pre-heated oven for 15 - 20 minutes until golden and crisp.