

I would like to share some of our recipes, which our Kitchen Team prepares with pride and skill for you on a daily basis. We hope you enjoy making this recipe as much as we do.

Sage, Onion & Sausage Stuffing

Ingredients

- 2 onions, sliced
- 80g butter
- 1 small Bramley apple, peeled, cored and diced
- 800g sausage Meat
- handful sage, leaves finely chopped, plus extra for topping
- up to 250-300g fresh breadcrumbs
- 100-150ml of cooked turkey juice
- Salt/Pepper for seasoning

Method

- Fry 2 sliced onions and chopped sage in 80g butter until cooked but not browned, then add 1 small diced Bramley apple and cook briefly.
- Cool, then mix with 800g sausage meat
- Add breadcrumbs until you have a firm texture
- Add some of your turkey juice to smoothen the stuffing
- Check seasoning.
- Pack the whole mixture into a 1kg loaf tin and top with extra sage leaves.
- Bake for 30-40 mins.- core temperature of 70C for 2 min
- Drain off any fat and serve sliced or spooned out