



### Sage and Onion Stuffing

#### 1. For stuffing a chicken or turkey

Dice a large onion, and simmer gently in a little water for 10 to 15 minutes covered. Remove the cover and allow most of the water to evaporate, turning up the cooker to full.

In a bowl place 4 ounces of gluten free breadcrumbs (qv). Season well, and then add:  
2 teaspoons of dried sage  
1 teaspoon of grated suet  
Mix well then add the onions.

Add more water if necessary to make a handleable mixture. Cool if necessary, then stuff the chicken or turkey from the NECK END, after loosening the skin from the flesh. Fix the flap of skin to the fowl with cocktail sticks. The fowl is now ready to roast (qv roasts)

#### 2. Stuffing balls (Makes 8)

Grater a large onion and reserve for later

In a bowl place 4 ounces of gluten free breadcrumbs (qv) 2 tea spoons of dried sage, salt and pepper to taste, and a tea spoon of grated suet

Mix well and then add the onions and a beaten egg (Small or medium)  
Form into 8 balls, flatten them slightly, and cook in a little dripping on a tray in the oven on a medium shelf at Mark 5. for 20 to 30 minutes until set.  
Turn over, add a little more dripping if necessary, and cook again until nicely browned. Reheat before use in the bottom of the oven.

Any surplus may be frozen for future use



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- [Thecreamoftartarcompany.com](http://Thecreamoftartarcompany.com)

[Thecreamoftartarcompany.co.uk](http://Thecreamoftartarcompany.co.uk)

Email:- [Thecreamoftartarcoltd@hotmail.com](mailto:Thecreamoftartarcoltd@hotmail.com)

Tel:- 07710958581

