



Savoury Pudding

6 ounces of gluten free breadcrumbs
1 large onion (Grated)
1 desert spoon of rolled oats
1/2 a table spoon of grated suet
1/2 a level tea spoon of salt
A good dash of pepper
A level tea spoon of dried sage
1/8 of a level teaspoon of dried thyme
A level tea spoon of dried parsley
One large egg (Beaten)

Method

Mix all the dry ingredients together, then stir in the onion.
Add the egg then form into a 6 inch pie dish, pressing well down.

Bake in the middle of the oven at mark 5 until the edges are crisp and golden. Serve immediately with the meat.

This pudding is an accompaniment to roast pork as an alternative to stuffing balls (qv sage and onion stuffing)



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

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