



Hostingley Farm Free Range *recipes*

Hostingley Sausage Meat Stuffing, Tim's Favourite!

Ingredients

1lb 12oz / 800g of good quality sausage meat.

6oz / 170gms packet sage and onion stuffing mix. (Make your own if preferred)

2 medium/large onions. Goose fat or oil

Method

In a large bowl add enough boiling water to the stuffing mix to form a stiff consistency (Slightly less water than on packet instructions).

Chop up the onions finely and fry gently in a little goose fat or mild olive oil until golden brown. Add to stuffing mix. Allow to cool.

Add sausage meat to the cool stuffing mixture and mix well.

This can then be baked on a tray or formed into balls (floured hands will help) and cooked for approximately 30/40 minutes until crispy on top and thoroughly cooked in the middle.

Gas Mark 5-6, 360-400°F, 190-200°C.

Tip

I make this about a month before Christmas and freeze it. I remove it from the freezer on Christmas Eve and let it defrost overnight. I always make sure it is thoroughly reheated before serving it on Christmas Day. A great time saver for me.

