



UK Sausage Week Recipe

Swedish Meatballs

Ingredients

For the gravy:

- 0.250kg Leonards Gluten Free Gravy Mix
- 1.500kg water

For the meatballs:

- 0.454kg Leonards Gluten Free Old English Sausage mix
- 3.405kg minced sausage meat
- 0.636kg water

Method:

1. Make up sausage meat to bag instructions. Leonards Gluten Free Old English is recommended for the classic onion and pepper taste. Form into balls.
2. Make up Gluten Free Gravy Mix to packet instructions and allow to cool fully.
3. Place a serving of meatballs in a standard ready meal container and cover with a good serving of gravy.
4. Cook for 25-30 minutes at 180 or until the meatballs are cooked through and the gravy is bubbling.



Recipe provided
by Leonards.

