



# UK Sausage Week Recipe

## Traditional Sausage Meat Stuffing

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### Ingredients

- 20g Butter
- 1 large Onion, finely chopped
- 1 tablespoon fresh Sage Leaves, chopped
- 100g Mr Crumb Fresh Breadcrumbs
- 1 tablespoon Black Pepper
- 400g Sausage Meat

### Method:

1. Preheat the oven to 180°C/160°C fan/gas mark 4. Melt the butter in a frying pan over a medium-low heat and sweat the onion for one minute. Stir in the sage.
2. Mix in the breadcrumbs and pepper. Add the sausage meat and stir to combine.
3. Transfer to a buttered baking dish and bake for 40 minutes until browned on top. Alternatively, roll into balls about the size of golf balls and bake for 25 minutes, turning occasionally.



Recipe provided  
by Mr Crumb.

