HEARTY & GROUNDING

Sausage, Apple and Sage Stuffing

PREP	COOK	SERVES
20 min	40 min	6

A savoury baked stuffing of pork sausage meat, apple, sage and onion, crisp on top and soft in the middle.

Ingredients

- 30 g butter
- 1 large onion, finely chopped
- 2 celery sticks, finely chopped
- 400 g good pork sausage meat (or 6 sausages, skins removed)
- 1 large apple, peeled and grated
- 1 tbsp chopped fresh sage
- 1 tbsp chopped parsley
- 150 g fresh breadcrumbs
- 1 egg, beaten
- 100 ml chicken stock
- Salt and black pepper

Method

1. Heat the oven to 190°C and grease a baking dish.
2. Melt the butter in a pan and cook the onion and celery for 8 minutes, until soft. Let them cool for a few minutes.
3. In a large bowl, mix the sausage meat, apple, sage, parsley, breadcrumbs, egg, cooled onion mixture, salt and pepper until evenly combined.
4. Stir in enough stock to make a moist but not wet mixture.
5. Press into the dish and bake for 35 to 40 minutes, until browned and cooked through.
6. Let it stand for 5 minutes, then serve in squares.

Cook's tip

Bake it in a shallow dish for a crunchier top. Any leftovers make excellent sandwiches.