



Mrs Crimble's Bread Sauce with Onion

Serves 4-6 when serves with a roast



1 small onion - finely chopped
4 whole peppercorns
1-2 Bay leaves
Pinch of nutmeg
300ml / ½ pint semi skimmed milk - to avoid dairy ingredients use soya milk
25g / 1oz butter - to avoid dairy ingredients use oil
100g fresh breadcrumbs from - Mrs Crimble's White Bread Loaf
Knob of butter

Optional: 3-4 tablespoon double cream

Baking instructions:

1. Place the onions, peppercorns, nutmeg, butter and salt and freshly ground black pepper in a pan with the milk. Bring to the boil and lightly simmer for 15-20 minutes
2. Place the lid on the saucepan and allow to cool whilst the Turkey or Chicken is roasting. Then cut the crusts off the Mrs Crimble's bread and using a food processor make into breadcrumb
3. Before serving the sauce remove the bay leaves and peppercorns from the milk and stir in the Mrs Crimble's fresh breadcrumbs. Gently reheat, season with salt and freshly ground black pepper then stir in a knob of butter or margarine

Making it special: try adding a few tablespoons of double cream before serving

Oven temperatures and cooking times may vary. These instructions are given as a guide only