



Mrs Crimble's Fresh Stuffing

Makes 6 – 8 stuffing balls or enough fresh stuffing for a medium chicken or small turkey



You will need...

100g fresh breadcrumbs from - Mrs Crimble's White Bread Loaf
1 small onion finely chopped 50g / 2 oz
1 teaspoon Thyme
1 teaspoon Parsley
½ teaspoon Sage
Pinch salt
Freshly ground black pepper
2 tablespoons vegetable oil
1 – 2 Tablespoons water to bind the stuffing mix together

Baking instructions:

1. Cut the crusts off the bread and whiz in a food processor and set aside in a bowl
2. Finely chop half a small onion
3. Add the herbs, oil and breadcrumb and 1 or 2 tablespoons of water - just enough water so the stuffing balls can be pressed together

Roll the stuffing into balls. Or use the stuffing to pack into the neck end of a chicken or turkey (ensure giblets are removed) or inside a rolled joint of meat

Bake stuffing balls on a greased baking tray for 20 minutes in a preheated oven 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5

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