

Sometimes it?s the sides which make a roast dinning a great roast dinner. Shop bought Stuffing is off limits for Sue. So with a bit of experimentation she?s created her own Gluten free version. It actually tastes far better than the general shop bought packet gig as well?.

For the the bread crumbs we wuzz half of one of Sues Burger Buns in the processor. The ingredients are below:-

Bread Ingredients:-

240g Self raising Gluten free flour
240ml Milk
4 tbsp Mayo
Salt & Pepper

These bread buns freeze very well.

Stuffing Ingredients:-

Onions, roughly chopped
Fresh Sage, chopped
Bread crumbs
1 Egg, beaten

Method:-

(1) Lightly fry the Onions until they are translucent and set aside to cool.
(2) When cool enough to handle mix all the ingredients and form into balls.

(3) When your roast is 20 minutes from being ready pop the Stuffing Balls in the oven on a tray.

Yes I know it was Tuesday yesterday, but for some reason we never seem to do a roast at the weekend?.