Sage & Onion Stuffing

This stuffing is the ideal blend of herbs and savoury onion. Sage & Onion, the most popular stuffing by far.

Method

	Ingredients	%	Example Batch (g)
1	SAGE & ONION STUFFING MIX 1KG PACK, SJ# SE61835	33.3%	3,330
2	SAUSAGE MEAT	33.3%	3,330
3	WATER	33.4%	3,340
		100%	**10,000**

1. Combine the ingredients and mix well
2. Form into balls, pack in a tray, or use directly in a product

Cooking Suggestion

Pre-heat oven to 220ºC, fan oven to 200ºC, Gas mark 7
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.
Bake for 25-30 minutes until piping hot.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

© 2026
Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547