

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 220°C, fan oven to 200°C, 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

© 2025

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