



Ingredients

- 25 g Butter
- 1 Onion, finely chopped
- 2 Celery sticks, finely chopped
- 1 tbsp Chopped fresh sage, plus 16 small sage leaves
- 1 tbsp Wholegrain mustard
- 1 tsp Mixed spice
- 1/2 tsp Ground cinnamon
- 1/4 tsp Ground cloves
- Fresh grating of nutmeg
- 450g Sausage-meat
- 60g Fresh white breadcrumbs
- 1 Medium egg, beaten
- 16 slices streaky bacon

SAUSAGE AND SAGE STUFFING BALLS

Method

1. Preheat oven to 190°C (170°C fan). Melt the butter in a large frying pan over low-medium heat and fry onion and celery until softened, about 10min. Add chopped sage, mustard and spices and fry for 1min. Tip into a large bowl and leave to cool.
2. Once cool, mix in sausage-meat, breadcrumbs, egg and some seasoning.
3. Divide into 16 portions and roll each into a ball.
4. Stretch out the bacon to make longer and cut in half. Wrap two pieces criss cross around each ball, securing a sage leaf under a slice. Arrange the balls on a baking tray, bacon seam down.
5. Cook for 35-40min, until golden and piping hot, you can put them in beside your turkey. Transfer to a warm dish and serve.