

Pork, Sage, Apple and Clementine Stuffing

Ingredients

- 500g Specially Selected Pork mince
- 500g Butchers Specially Selected Pork sausages, removed from their skins or 500g pork sausage meat from your butcher
- 1 red onion, very finely chopped
- 200g sourdough bread, half blitzed into breadcrumbs in a food processor and the other half broken into small chunks
- 1 Bramley apple, peeled, grated & squeezed between the hands to remove excess juice
- Zest of 1/2 lemon
- Zest of 1 orange or 2 clementines
- 15g fresh sage, finely chopped
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon finely ground black pepper
- Generous pinch of salt



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