

Chestnut Stuffing Balls

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A fun way to present your chestnut stuffing, this delicious recipe for chestnut stuffing combines chestnuts, onions, and pork sausages. A super easy recipe that you can prepare up to 2 days in advance - perfect for Christmas.

Ingredients:

6 medium pork sausages, skinned (use your favourite sausage, herby sausages are particularly good)
1 large onion
1 tbsp. butter
1 apple
150g vacuum packed chestnuts
100g breadcrumbs
1 egg yolk
2 tbsp. finely chopped parsley
12 thin strips smoked bacon
1 tbsp. chopped sage

Directions:

1. Finely dice the onion and cook in butter until golden brown and soft. Leave to cool.
2. Peel and core the apple. Grate and put into a bowl. Crumble the chestnuts into smallish pieces. Add the pork sausage meat, chestnuts, breadcrumbs, egg yolk, parsley and sage. Combine well with your hands and form into 12 stuffing balls. Wrap each ball in a piece of smoked bacon.
3. Place the stuffing balls onto a baking tray and cook for 10-15 minutes in a 180C oven until golden and crisp.

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