



Deep-fried stuffing balls

Ingredients:

- Left over stuffing (Calum used sausage meat and cranberry)
- Breadcrumbs
- 1 egg
- Flour
- Chilli sauce

Method:

- 1) Roll the stuffing into balls
- 2) Dip in the flour, egg and breadcrumbs
- 3) Deep fry until golden brown
- 4) Serve with a sweet chilli dip