

Pork Stuffing Balls Recipe

Ingredients

100ml chicken stock
Half a finely chopped onion
2 slices of bread (brown or white)
200g sausage meat
2 eggs & 200ml milk mixed
200g flour
200g breadcrumbs
Seasoning and herbs if desired

Method

Soak bread in the chicken stock and sauté the onions
Strain the bread and mix in the onions and sausage meat and season
Roll into individual balls and lightly flour
Dip into egg and milk mix
Roll in breadcrumbs
Deep fry for 4 minutes