

Easy Sage and Onion Stuffing

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Ingredients:

1 cup of finely diced onion.
3 ½ oz of butter, melted.
2 cups of fresh breadcrumbs.
2 teaspoons of chopped sage.
Salt and black pepper.
1 medium egg.

Directions:

Finely dice the onion.

Melt the butter in a pan, add then the chopped onions and cook until transparent.

Remove from the heat and add the breadcrumbs and chopped sage; mix thoroughly.

Season with salt and pepper, then mix in the egg to bind.

Use to stuff roast chicken, turkey or pork dishes.