



Sometimes it's the little things Sue misses, or missed. But creative cooking is always good!

Ingredients:-

Home cooked Gluten free Bread, grated

1 Onion, finely sliced

Salt and Pepper

1 Egg, beaten

Dried Sage and Basil

Oil and Butter (Margarine)

Method:-

(1) Sweat the Onions down with a little oil and butter.

(2) Add the dried Sage and a little of Salt, Pepper and dried Basil.

(3) Grate the Gluten Free Bread.

(4) Add a beaten Egg and mix well.

(5) Form into balls and pop in the oven with your roast for the last 15 minutes in a greased tray on the bottom shelf.