

Sage and onion golf balls

Onion, herbs and breadcrumbs bound with an egg and baked.

Inspired by having lots of sage in the garden plus the *BBC* website.

Ingredients for 10 balls.

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- 1 small white onion
- 2 cloves garlic
- 10 ml sunflower oil
- 55 g fresh sage
- 80 g wholemeal breadcrumbs
- 2 pinches salt
- 1 pinch chilli powder
- 2 hen's eggs

Method:

Preparation

Pre-heat the oven to Gas Mark 4.

Skin the onion and garlic, and chop very finely or grate.

Pop the onion and garlic in a pan with the oil and fry gently until just soft.

Pick, wash and chop the sage.

Put the onions and garlic into a mixing bowl and add the herbs, breadcrumbs, salt and chilli.

Turn to mix thoroughly.

Lightly beat the eggs and add to the bowl. Combine using a spoon until the eggs are distributed. Continue to mix using your hands by squeezing the mixture until it starts to come together like dough.

Take a desert spoonful of the mixture, squeeze it between the palms of your hands and then roll gently until spherical. Put the ball on a non-stick baking tray. Repeat for the remaining mixture.

(At this point the balls can be used for stuffing a turkey or chicken.)

Cooking

For golf balls, cook in the oven until the balls are browning (about 30 minutes).

To serve

Serve hot as a side dish.

Serve cold as a meze dish with raita or tzatziki.

Notes

This recipe would work with other leafy herbs such as oregano or mint.