

S TOFFEE'D SAUSAGE & APPLE



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S SAUSAGE PAN HAGGERTY



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S SAUSAGE WITH CIDER GRAVY



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S PORK SAUSAGE CARBONARA



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S PORK SAUSAGE BAKE



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S SLAP UP SAUSAGE BREAKFAST



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SLAP UP PORK SAUSAGE BREAKFAST

Serves 2
Takes about 25 mins

Ingredients

4 Rashers dry cured premium bacon
4 Premium pork chipolata sausages
1 Small bloomer loaf
2 Eggs
Olive oil
Seasoning
Mushrooms and cherry tomatoes

Method

- 1 Preheat oven to Gas Mark 6, 200°C, 400°F.
- 2 Take a small bloomer loaf and cut in ½ lengthways, place on foil.
- 3 Lay rashers of bacon over bread. Add sausages and crack egg into centre of the two sausages.
- 4 Drizzle with olive oil and season. Add mushrooms and cherry tomatoes.
- 5 Scrunch foil around outside of loaf and bake for 20-30 minutes.
- 6 Serve with extra mushrooms and cherry tomatoes and ketchup of your choice.



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PORK SAUSAGE, LEMON, GARLIC & MUSTARD BAKE

Serves 2-3
Takes about 35 mins

Ingredients

6 Chunky premium pork sausages (about 400g pack)
450g (1lb) New potatoes, cut in half if large
2 Parsnips, peeled and quartered
2 Cloves garlic, crushed
10ml (2tsp) Mustard
30ml (2tbsp) Honey
1 Lemon, juice and rind

Method

- 1 Preheat oven to Gas Mark 4-5, 180°C, 375°F.
- 2 Place sausages into roasting pan with potatoes and parsnips and garlic.
- 3 Mix together the mustard, honey and lemon and pour over sausages.
- 4 Cook in oven until sausages are golden and vegetables tender but golden, about 35 minutes.
- 5 Serve with seasonal steamed green vegetables.



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PORK SAUSAGE CARBONARA

Serves 2
Takes about 20 mins

Ingredients

4 Chunky premium pork sausages
15ml (1tbsp) Oil
1 Onion, finely chopped
1 Clove garlic, crushed
1 Red chilli, deseeded and finely chopped
142ml Carton single cream or crème fraîche
2 Eggs
150g (5oz) Spaghetti, cooked
Black pepper
30ml (2tbsp) Fresh parsley, roughly chopped
30ml (2tbsp) Fresh basil, roughly chopped
45ml (3tbsp) Parmesan cheese, grated

Method

- 1 Heat grill and cook sausages under the grill for about 10 minutes, turning frequently. Allow to cool slightly and cut into thick chunks.
- 2 Heat oil in a large pan, add onion and garlic, and cook gently until soft.
- 3 Add red chilli and sliced sausages to pan and heat through. Add cooked pasta and heat through.
- 4 Mix together cream and egg, add to the mixture and gently toss together.
- 5 Serve with fresh parsley, fresh basil and parmesan cheese.



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PORK SAUSAGE WITH SAGE & CIDER GRAVY

SERVED WITH BLACK PUDDING & LEEK MASH
Serves 4 Takes about 30 mins

Ingredients

8 Chunky premium pork sausages
15ml (1tbsp) Oil
2 Large sprigs fresh sage, roughly torn
1 Onion, peeled and thinly sliced
1 Clove garlic, crushed
125ml (¼ pt) Sweet cider or apple juice
Black Pudding and Leek Mash:
100g (4oz) Black pudding, cut into cubes
900g (2lb) Potatoes, cut into cubes
2 Leeks, sliced Splash milk Knob of butter

Method

- 1 Peel potatoes. Place into a pan, cover with water and boil for about 15 minutes until soft. During the last 8-10 minutes add leeks. Meanwhile in a small frying pan cook black pudding until crisp.
- 2 Drain the potatoes and leeks, and mash with a splash of milk and a knob of butter. Stir through the black pudding.
- 3 Heat oil in a pan and gently pan cook sausages with sage, onion rings and garlic, turning frequently to avoid sausages catching until well golden.
- 4 Add a splash of cider and allow to boil and reduce slightly to create a thin tasty gravy. (If the gravy is a little too bitter add a small pinch of sugar.)
- 5 Serve sausages with a mound of mash and moat of gravy!



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SAUSAGE PAN HAGGERTY

Serves 2-3
Takes about 40-45 mins

Ingredients

6 Chunky premium pork and herb sausages (about 400g pack)
1kg (2.2lb) Potatoes, peeled and cut into chunks
450g (1lb) Green cabbage, chopped
1 Onion, peeled and finely chopped
30ml (2tbsp) Tomato ketchup
5ml (1tsp) Worcestershire sauce

Method

- 1 Place potatoes in a large pan, cover with water and cook covered for 10 minutes. Add cabbage and cook for a further 10 minutes until the vegetables are tender.
- 2 In a large non-stick frying pan dry fry sausages with onion until browned and cooked through, about 15 minutes. Stir in tomato ketchup and Worcestershire sauce. Drain the potatoes and cabbage thoroughly and mash with a potato masher.
- 3 Add the mashed potato to the pan. Cook over a medium heat for 5-10 minutes until golden in colour then invert gently onto a baking sheet and slide carefully back into the pan OR put frying pan under the grill to brown. Cook for a further 5-10 minutes until golden brown.
- 4 Scoop out of pan and serve with your favourite ketchup!



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TOFFEE'D SAUSAGES & APPLES WITH VEGETABLE CHIPS

Makes 6 skewers Takes about 30-40 minutes

Ingredients

450g (1lb) Premium pork chipolata sausages
30ml (2tbsp) Brown sugar
30ml (2tbsp) Golden syrup
4 Apples, cut into wedges or 6 small apples

Vegetable Chips:

1 Carrot, peeled and cut into thin sticks
½ Swede, peeled and cut into thin sticks
2 Parsnips, peeled and cut in thin sticks
2 Raw beetroots, cut into thin sticks
2 Potatoes, cut into thin sticks
30ml (2tbsp) Vegetable oil
Wooden skewers

Method

- 1 Preheat oven to Gas Mark 4-5, 180°C, 375°F.
- 2 Make Vegetable Chips: Place oil into a large baking tin and preheat in the oven for 3-4 minutes. Carefully add vegetables and stir well to coat in oil. Bake in oven for about 30-40 minutes.
- 3 Thread 2 sausages per stick and place on a foil lined baking tray. Cook for 10 minutes in oven.
- 4 Drizzle with sugar and golden syrup, add apples and coat in the mixture, continue to cook until browned and 'sticky', about 10-15 minutes, turn half way through.
- 5 Serve toffee'd sausages and apples with vegetable chips – great Halloween or bonfire party food.



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