

# Sausage Lancashire Hotpot with Sage, Thyme and Black Pudding

Serves 4

Takes about 1½ hours

450g	(1lb)	Chunky Pork sausages
900g	(2lb)	Potatoes, peeled and thinly sliced
15ml	(1tbsp)	Oil
1		Onion, peeled and roughly chopped
½ small		Butternut squash, peeled and cut into small cubes
100g	(4oz)	Black pudding, roughly cubed
		Fresh sage sprigs
		Fresh thyme sprigs
150ml	(¼pt)	Pork stock
		Seasoning
15ml	(1tbsp)	Butter
50g	(2oz)	Lancashire or Cheddar cheese, crumbled/grated



Preheat oven to Gas 4-5, 180°C, 350°F.

Place potatoes in a large pan of cold water and bring to the boil. Cook for a few minutes until the potatoes just begin to soften and drain.

Heat oil in large saucepan and brown onion and sausages.

Place a layer of potatoes on the base of a large ovenproof casserole pot. Top with sausages, half the butternut squash and black pudding, a sprig of fresh thyme and sage.

Add the remaining butternut squash and black pudding and pour over the stock. Top with remaining sliced potato, season, dot with butter and sprinkle with cheese.

Cover with foil and cook for 40 minutes, remove foil and cook for a further 30 minutes until browned and golden.

Serve with extra steamed seasonal vegetables