

Pork and Tomato Sausage Mini Puddings with Mustard and Thyme Suet

Serves 4 (Makes two 300ml (½pt) puds or one large)
Takes about 1 hour

450g	(1lb)	Pork and tomato sausages
1		Onion, chopped
2		Flat mushrooms, sliced
150ml	(¼pt)	Stock
		Seasoning
15ml	(1tbsp)	Tomato purée
Suet:		
300g	(10oz)	Self raising flour
150g	(5oz)	Suet
15ml	(1tbsp)	Fresh thyme, chopped
10ml	(2tsp)	English mustard
		Water to bind



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

Squeeze meat from sausage skins and roughly make each sausage into 4 balls. Place in cold pan, increase heat and allow to slowly seal and brown the balls.

Add onion, mushrooms, stock, seasoning and purée, mix together. Allow mixture to cool slightly.

Make Suet Pastry: Place flour into a bowl with suet. Add fresh thyme, mustard and seasoning. Add enough water to bind (approximately 180ml (6fl oz)). Roll pastry out on a floured surface to line 2 lightly greased pudding basins (300ml (½pt) or one large) leaving an 'overhang' of pastry.

Spoon the meat mixture into the pudding(s) and 'fold over' suet lid and squash roughly together, cover with lightly greased foil. Cook in a preheated oven for 1 hour. Remove the foil carefully for the last 10 minutes to brown the pastry if it needs it.

Serve with large helping of seasonal green vegetables, mashed carrot and parsnip.