

7. Toad-in-the-Hole

Feeds: 2

Time to Cook: About 30 mins

Cooking Temp: Gas 7, 220°C, 425°F

Take:

Pork chipolata sausages
Onion
Plain flour
Egg
Milk
Fresh thyme

Make: Place 4 pork chipolata sausages into a large 4 ring Yorkshire pudding tin with half an onion, sliced, and cook in a preheated oven for 10 minutes. Alternatively make a large

version placing the sausages and onion into a roasting tin.

Meanwhile make the batter. Place 75g (3oz) plain flour in a bowl and mix in 1 egg. Then gradually add 150ml (1/4pt) milk and whisk until smooth. Season with salt and pepper and add 15ml (1tbsp) fresh thyme, chopped.

Remove the sausages and onions from the oven and pour over the batter. Return to oven for 15-20 minutes until well risen and golden brown.

Eat: Serve with mashed potato, carrots and gravy



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8. Sausage Biryani

Feeds: 2

Time to Cook: About 12-15 mins

Take:

Pork chipolata sausages
Medium curry paste
Onion
Mushrooms
Cooked rice
Water
Cucumber
Tomato
Fresh coriander

Make: In a large non-stick wok or saucepan, fry 225g (8oz) pork chipolata sausages with 30ml (2tbsp) curry paste for 3-4 minutes. Add 1 onion, thinly sliced and 100g (4oz) mushrooms, chopped and cook gently for a further 4-6 minutes.

Add 450g (1lb) pre cooked packet rice or 150g (5oz) dry rice, cooked and 60ml (4tbsp) water and cook for 2 minutes. Stir in 5cm (2") cucumber, finely chopped and 1 tomato, finely chopped and 15ml (1tbsp) fresh coriander, chopped and serve.

Eat: Serve with poppadoms or toasted naan breads and relish of your choice.

9. Sausage Rolls with a 'Twist'

Makes: 24 'twist' rolls

Time to Cook: About 15 mins

Cooking Temp: Gas 7, 220°C, 425°F

Take:

Pork chipolata sausages
Packet puff pastry
Tomato ketchup or mustard or yeast extract
Egg & milk

Make:

Roll out 500g packet puff pastry on a floured surface (or use ready rolled). Cut into 2.5 cm (1") strips and dot with tomato ketchup, mustard or yeast extract.

Take each strip of pastry; place a pork chipolata sausage on each strip and wind-up. Brush with egg and milk, beaten together and place on a baking sheet and cook in a preheated oven for approximately 15 minutes until golden.

Eat:

Serve with baked beans, corn on the cob or a mixed salad and your favourite relish or chutney.

Photography by Steve Lee and Gus Filgate



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10. Sausages & Red Onion Gravy

Feeds: 4

Time to Cook: About 35 mins

Cooking Temp: Gas 5, 180°C, 350°F

Take:

Chunky pork sausages
Red onions
Red wine or stock
Redcurrant jelly
Fresh thyme
Gravy granules

Make:

In a large heatproof casserole dish fry 450g (1lb) chunky pork sausages for 4-5 minutes until browned. Add 2

red onions, sliced and fry for a further 2-3 minutes.

Mix together 150ml (1/4pt) red wine or stock, 45ml (3tbsp) redcurrant jelly and 15ml (1tbsp) fresh thyme, chopped and pour over the sausages. Cover and cook in the oven or on the hob for 25-30 minutes.

Once cooked remove the sausages from the dish and stir in 15ml (1tbsp) gravy granules to thicken the sauce.

Eat:

With a large pile of creamy mashed potatoes and lashings of onion gravy.



10 GREAT SAUSAGE RECIPES!

Celebrating 10 Great Years



www.britishsausageweek.com

1. Traditional Full English

Feeds: 2

Time to Cook: About 15 mins

Take:

Lean pork sausages
Tomatoes
Lean back bacon rashers
Oil
Eggs

Make:

Cook **225g (8oz) lean pork sausages** under a preheated grill for 10-12 minutes, turning occasionally. During the last 5 minutes place **2 tomatoes**, cut in half and **2 bacon rashers** (turning once) on the grill pan and cook for remaining time.

To cook eggs: heat **30ml (2tbsp) oil** in a non-stick frying pan and cook **2 eggs** for 1-2 minutes according to your preference.

Eat:

Serve the sausages with the tomatoes and a fried egg, with sauce of your choice or baked beans.



3. Sausage, Egg & Chips

Serves: 2

Time to Cook: About 40 mins

Cooking Temp: Gas 6, 200°C, 400°F

Take:

Chunky pork sausages
Large potatoes
Oil
Eggs

Make:

Grill **4 pork sausages** under a preheated grill for 10 - 12 minutes turning occasionally.

For homemade chunky chips – peel and cut **450g (1lb) potatoes** into chunky chips, place on a baking tray and sprinkle with **15ml (1 tbsp) oil** – Cook in a preheated oven for about 30 - 40 minutes until soft and crispy golden on the outside.

Eat:

Serve with the perfect partners; **peas, tomato relish and a fried egg.**



5. Hot Dogs with Chilli Jam

Feeds: 2-4

Time to Cook: About 15 mins

Take:

Lean pork sausages
Onion
Butter
Sweet chilli dipping sauce

Make:

Cook **4 pork sausages** under a pre-heated grill for 10-12 minutes turning occasionally.

Meanwhile make the chilli jam. Place **1 onion**, sliced, and a **small knob of butter** into a pan and cook over a moderate heat for 10-15 minutes until softened. Stir through **30ml (2tbsp) sweet chilli dipping sauce** and heat for further minute.

Eat:

Serve the sausages in hotdog rolls with the sweet chilli jam, salad and crunchy vegetable sticks.



2. Sausage & Bean Cassoulet

Feeds: 4

Time to Cook: 1 - 1 1/2 hrs

Cooking Temp: Gas 3, 170°C, 325°F

Take:

Spicy pork chilli sausage
Chorizo sausage
Oil
Garlic
Stock
Butter beans
Flageolet beans
Tomato purée
Red chilli (add if you can't get pork chilli sausages)

Make: In a large heatproof casserole dish heat **5ml (1tsp) oil** and cook **50g (2oz) chorizo sausage**, sliced for 3-4 minutes. Add **450g (1lb) spicy pork chilli sausages**, **4 cloves garlic**, **300ml (1/2pt) stock**, **410g can (approx) butter beans**, rinsed and drained, **410g can (approx) flageolet beans**, rinsed and drained, **45ml (3tbsp) tomato purée**, and **1 red chilli**, deseeded and finely chopped (optional). Mix well, cover and cook in a preheated oven for 1 - 1 1/2 hours or until the sausage is thoroughly cooked.

Eat: Serve with steamed green veg, mashed potato or crusty bread.



4. Glazed & Roasted 'Party' Sausages

Serves: 4

Time to Cook: About 40 mins

Cooking Temp: Gas 6, 200°C, 400°F

Take:

Pork chipolata sausages
Potatoes
Sweet potatoes
Parsnips
Olive oil
Red chilli
Garlic
Brown sugar
Soy sauce
Lime rind and juice

tray. Then add a single layer of **2 old potatoes**, peeled and cut into chips, **2 sweet potatoes**, cut into wedges and **2 parsnips**, peeled and cut into wedges. Coat with **30ml (2tbsp) olive oil**. Bake for 30 minutes.

Mix **1 red chilli**, deseeded and finely chopped, **2 garlic cloves**, finely chopped, **30ml (2tbsp) brown sugar**, **30ml (2tbsp) soy sauce** and **1 lime**, juice and rind. Spoon over sausages and vegetables; return to the oven for 10-15 minutes until the glaze is sticky and the vegetables browned and crispy.

Eat: Serve with sour cream, chive dip and/or chunky tomato salsa.



6. One-Pan Sausage Pasta

Feeds: 4

Time to Cook: About 25 mins

Take:

Pork chipolata sausages
Jar tomato pasta sauce
Quick-cook penne pasta
Can baked beans
Can sweetcorn
Courgette
Low-fat Cheddar cheese

Make:

In a large non-stick saucepan dry fry **450g (1lb) pork chipolata sausages** for 4-5 minutes until browned.

Add **550g jar (approx) tomato pasta sauce**, **225g (8oz) quick-cook penne pasta**, **450ml (3/4 pt) water**, **415g can (approx) baked beans**, **200g can (approx) sweetcorn**, and **1 courgette**, thinly sliced. Stir gently, bring to the boil, cover and simmer for 15-20 minutes.

Top with **50g (2oz) low-fat Cheddar cheese**, grated.

Eat:

Serve with garlic bread and a large mixed salad.

