



UK Sausage Week Recipe

Traditional Sausage & Onion Casserole

Ingredients

- 2.530kg Pork Sausages
- 1.525kg Water
- 0.225g Lucas Gravy Mix

Method:

1. Weigh all the ingredients (sausages, water, gravy mix and onions).
2. Cook sausages in oven until golden brown.
3. Put sausages and sliced onions into a suitable sauce pan. Fill pan with 80% of the weighed water and cook until onions are tender and sausages are thoroughly cooked.
4. Top the pan up with water at the end of cooking to compensate for evaporation and steam loss.
5. Mix the gravy mix, with the remaining 20% of the water and mix into a smooth blend.
6. Add the blend to the cooked sausage casserole, stir well. Bring to the boil and then allow to simmer for 5mins to thicken.
7. Cool the sausage casserole as soon as possible. When cooled fill into suitable ready meal containers.



Recipe provided
by Dalziel.