



UK Sausage Week Recipe



Red Wine Sausage Cassoulet

Ingredients

- 8 Pork Sausages
- 200g Cooking Chorizo (optional)
- 2 diced Peppers
- 1 sliced Red Onion
- 1 tin Haricot Beans
- 1 tin Tomatoes
- 75ml Water
- 125ml Red Wine
- 75g GR Bish Bash Posh Sausage Cassoulet

Method:

1. Brown sausages in a pan to seal in the flavour.
2. Add sausages, peppers, red onion, drained haricot beans and chorizo (optional) to the slow cooker pot.
3. Blend the Sauce sachet with the water and the red wine and add to the slow cooker pot along with the tinned tomatoes. Stir thoroughly.
4. Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM or until the meat is cooked through (keep covered during cooking. Cooking times may vary between slow cooker models).
5. Remove the lid and stand for 5 minutes before serving.

Recipe provided by
Gordon Rhodes.

