



# UK Sausage Week Recipe

## Pork and Apple Cider Sausages

### Ingredients

- 250g locally produced Pork Shoulder (about 20% visible fat)
- 20g Rusk
- 10g Dried Apple
- 100g Cider
- 5g NWF Pork and Apple Seasoning mix

### Method:

1. Start with about 50ml of the good quality apple juice. Boil it in a pan, reduce by half then soak the dried apples in it for about 1 hour before chopping them finely.
2. Having kept the pork in a very cold fridge, mince it. I minced it through a plate with 6mm holes and then through one with 4.5mm holes. Add the rusk and seasoning and then pour 50g of the remaining apple juice over. Mix by hand to incorporate.
3. Stuff the sausage into pre-soaked casings (follow the suppliers advice for soaking the casings), then hang to 'bloom' (develop flavour) in the fridge for 6 - 8 hours.
4. When cooking the sausages make sure you sear the skin to get a good colour but without splitting them. Finish cooking them in a deep saucepan with a splash of cider to braise.

### Ingredients for the apple and sultana jus

- 1 tablespoon Unsalted Butter
- 1 Crisp Apple (such as Braeburn), cut into 10mm dice
- 100ml Apple Cider or Juice
- 100ml Chicken Broth
- 50g Sultanas
- Pinch of Salt
- Pinch of Black Pepper

### Method:

1. Melt the butter in a large skillet or saucepan over medium-high heat. Add the apple and cook until slightly softened, about 2 minutes.
2. Add the cider or juice, broth, sultanas, salt, and pepper. Bring to a gentle simmer. Cook until the apple has softened, about 3 minutes. Pour or spoon the sauce over cooked meat.



### Ingredients for the celeriac and carrot puree

- 1 large Celeriac Root
- 900g Carrots, Scrubbed And Halved
- 50g Butter
- Salt
- Black Pepper
- Freshly Grated Nutmeg
- 75ml Single Cream, (Optional)
- Cumin Seeds

### Method:

1. Peel the celeriac and cut it into 2-3 cm chunks.
2. Bring a saucepan of water to the boil and either boil or steam the celeriac and carrots until just tender. Tip the vegetables into a food processor and pulse with the butter until you have a consistency you like. Season with salt and pepper, add grated nutmeg and stir in the single cream, if using.
3. Toast the cumin seeds for a couple of minutes in a dry frying pan to bring out the flavour. When you are ready to serve it, warm it through and sprinkle over a few toasted cumin seeds.

Recipe provided by  
Newly Weds Foods.

