



UK Sausage Week Recipe



Powters 'Scrumpy Pig' Cider One Pot

Ingredients

- One pack of Powters Scrumpy Pig Sausages
- 2 Apples, cored and sliced into rings
- 2 cloves Garlic
- 3 Onions, medium
- 2 Parsnips, small
- 10 Chantenay carrots
- 2 tablespoons Tomato puree
- 2 Apples, cored and sliced into rings
- 1 heaped tablespoon Plain Flour, Salt and Pepper
- 1 tablespoon Vegetable Oil
- 275 ml dry Cider,
- 1 sprig of fresh thyme, to garnish

Method:

1. Pre-heat the oven to 180C/350F/gas mark 4.
2. Heat the oil in a casserole dish and brown the sausages in a little Hill Farm Rapeseed Oil. Then, remove them while you brown the onions lightly. When they are done, sprinkle in the flour and gradually stir in the cider, before adding the tomato purée.
3. Put the sausages back in, plus the apples, carrots, parsnips, garlic and a little seasoning; put a lid on when it all comes to simmering point and then transfer to the oven for 30 minutes.
4. Then, remove the lid and cook for a further 30 minutes. Sprinkle with thyme leaves and serve.

Serving suggestion:

Garnish with thyme and serve in large bowls with some crusty bread, potatoes, or anything else which takes your fancy!

Recipe provided by
Powters Sausages.

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