



UK Sausage Week Recipe

Beef Sausage Casserole

Ingredients

- 1 sachet of foodmaker sausage casserole mix
- 1 tbsp vegetable oil
- 450g beef sausages
- 2 medium diced onions
- 110g of sliced mushrooms
- 1 sliced red pepper
- Water: 300ml for oven cooking, 250ml for slow cookers

Method:

Oven:

1. Preheat the oven to 180°C / 170°C fan assisted, gas mark 4.
2. Heat some oil in a pan, and brown the sausages and onions. Place in an ovenproof casserole dish, along with the mushrooms and pepper.
3. Dissolve the contents of the sachet in 300ml of cold water and add to the dish.
4. Cover and oven cook for 1 hour.
5. Serve with potatoes and seasonal vegetables.

Slow cooker:

1. Heat some oil in a pan, and brown the sausages and onions. Put in the slow cooker, with the mushrooms and pepper. Add the sachet contents.
2. Mix well with the 250ml of boiling water.
3. Cover and cook for 4-6 hours on a high setting, or 8-10 hours on a low setting.
4. Serve with potatoes and seasonal vegetables.



Recipe provided
by Scobie & Junor
Group.

