



UK Sausage Week Recipe



Pork and Leek Sausage Bourguignon

Ingredients

- 8 pork & leek sausages
- 12 button onions, peeled
- 12 button mushrooms
- 2 carrots, peeled and sliced
- 500ml strong red wine
- 500ml beef stock
- 2 cloves of garlic, crushed
- 2 tbsp butter
- 1 tbsp plain flour
- 2 tsp sugar
- 1 spring thyme
- 1 bay leaf
- Salt and pepper

Method:

1. Boil the wine with the thyme, bay leaf and sugar until reduced by half, pass through a sieve and set aside.
2. Cook the onions in a saucepan until golden using all the butter, then add the flour, garlic and mix well with a wooden spoon.
3. Pour in the wine and stock, bring to the boil, and add the mushrooms and carrots.
4. Lightly grill the sausages until coloured but not cooked through.
5. Add these to the red wine sauce and continue to simmer for 20 mins.
6. Check the seasoning, sprinkle with a little chopped parsley and serve with either a creamy mashed potato or buttered new potatoes.

Recipe provided
by The Q Guild of
Butchers.

