



# Celebrate British Food Fortnight

19th Sept – 4th Oct







## Sausages in Cider with Sticky Apple Onion Sauce & Colcannon Mash

Serves: 4


Prep: 15 mins Cook: 20 mins

### Ingredients

#### From your Meal Kit

-  8 Outdoor Pig Co. pork sausages
-  750g Koffmann Everyday best potatoes
-  250g Mudwalls Cavolo Nero finely shredded
-  2 Mudwalls dessert apples, cored and cut

#### From your store cupboard

- 75g butter
- 1 large onion, sliced thinly into wedges
- 1 tbsp caster sugar
- 500ml dry cider
- 2 tsp wholegrain mustard
- 1 tbsp cornflour, mixed with 2 tbsp Cold water
- 2 tsp wholegrain mustard
- 3 tbsp crème fraiche
- 4 sprigs thyme leaves
-  75ml Jess's Ladies single cream

### Method

1. Grill or oven bake the sausages. To prepare the sauce, melt 25g of butter in a frying pan and gently cook the onions for 5 minutes. Add the apples and sprinkle over the caster sugar. Continue to cook on a low heat for 15 minutes, stirring frequently until the onions and apples caramelise.
2. Meanwhile cover the potatoes in a pan with water and simmer for 15 – 20 minutes until tender. Heat 25g butter in a frying pan and gently fry the Cavolo Nero for 10 minutes until soft. Drain the potatoes and mash with the remaining butter and the cream, add the cooked Cavolo Nero and season well. Keep warm.
3. Pour the cider into the pan and gently bring to the boil then stir in the cornflour mixture and simmer for 2 minutes until the sauce thickens. Remove from the heat and stir in the crème fraiche, season with salt and black pepper and stir in the thyme leaves.
4. Add the cooked sausages to the sauce and serve with the colcannon mash.

Enjoy!



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