



ESTD 2010

FRANK'S
SAUSAGES

Pork & Apple Casserole

SERVES: 4-6

INGREDIENTS

- 8 Pork, Apple and Cranberry Frank's Sausages
- 1kg potatoes, peeled, chunks
- 500 gm shallots, thinly sliced
- 400 gm carrots, thickly sliced
- 400 ml dry cider
- 1 Tbsp fresh sage and parsley, chopped
- 1 Tbsp fresh thyme, chopped plus extra to serve
- 1 Braeburn apple, cored/diced
- Olive oil
- 25 gm plain flour
- 200 ml hot chicken stock

DIRECTIONS

1. Preheat oven to 200 deg C
2. Heat olive oil in large pan. Fry sausages until golden brown, remove and set aside.
3. Meanwhile, cook potatoes in simmering water until tender. Drain well, lightly crush with fork and leave to rest.
4. Drain all but one tablespoon of oil from pan. Add shallots and carrots, then cook over a med heat for 5 minutes until tender and golden. Reduce heat, sprinkle with flour and cook for 2 more minutes stirring all the time.
5. Pour cider and stock into same pan and bring to the boil, stirring constantly until sauce becomes smooth, then simmer for five minutes while the sauce thickens. Add browned sausages and fresh herbs, plus a pinch of salt and pepper.
6. Mix potatoes with the diced apple, season, then spoon over the casserole. Bake in the oven for 20 minutes until golden and bubbling.
7. Scatter with fresh thyme and serve with hunks of crusty bread.

NOTES

If you haven't tried apple in mashed potato then you're missing a trick. This is a tasty and satisfying casserole that's perfect for cold Winter nights.