



Chipolata Sausage Baguette

Ingredients

- 400g of Gills Pork Chipolata Sausages
- 1 Onion, thinly sliced
- 1 Knob of Butter
- Fresh Baguette, or your own choice of Bread.
- Handful of leafy green salad.
- Chutney or sauce of your choice.

Method

- Melt knob butter in pan, lightly cook 1 onion, thinly sliced. Simmer gently for around 10 Minutes
- Preheat the grill and cook sausages for 10-12 Minutes, turning once.
- Toast baguette, or your own choice of bread.
- Spoon over Chutney or Sauce over the bread, add a spoon of cooked onion & leafy green salad.
- Place grilled chipolata sausages into the baguette.