



Pork Cumberland Ring Sausage

Ingredients

- 400g of Gills Pork Cumberland Ring Sausages
- Your preference of Mushrooms
- 2 Large Tomatoes
- Seasoning
- 2 tbsp Olive Oil or Butter chopped to garnish

Method

- Preheat the grill and cook Cumberland coil for 20 – 30 minutes, turning once. (It may be necessary to skewer the coil to keep together.)
- Place a small frying pan onto a medium heat, adding the oil.
- Slice the Tomatoes in Half, and the Mushrooms to your preference. Place into the frying pan and cook for 10-15 Minutes.
- Sprinkle over a season of your choice, and serve with a sauce of your choice! We chose a good English Mustard.