

Sausage Hotpot

Serves 2

What you'll need:

Main ingredients	Fresh/ frozen	Store cupboard
<ul style="list-style-type: none">Sausages	<ul style="list-style-type: none">Flat leaf parsley (optional)Fresh thyme (or dried)MushroomsOnion or leekCarrots (optional)	<ul style="list-style-type: none">StockBalsamic vinegarSalt & Pepper

Method:

1. Start by browning the sausages in a large frying pan. Remove from the pan and set aside.

2. In the same pan, add some sliced onion or leeks (I used one red onion and one leek as that's what I had in) with a knob of butter or dash of olive oil and, some salt & pepper - soften for a few minutes before adding some fresh thyme leaves, the mushrooms and a drizzle of balsamic vinegar - about 1 tsp. Add a glass of wine (I used red) or about 250-300ml stock. Bring it to the boil and let it bubble away for a minute or 2 before popping the sausages back on the top, and finishing off in the oven (170 fan). You may need to add a splash more water/ stock during cooking if it starts to dry out. Mine was ready after about 15-20 mins. Garnish with roughly chopped flat leaf parsley if you have some.

3. While the sausages are cooking, whip up a big side of seasonal veggies... buttered cabbage or purple sprouting, or both

Notes & tips

hob/ oven you can cook this dish entirely on the hob, but somehow the flavours deepen when finished off in the oven

inspired by a Gordon Ramsay recipe: https://www.youtube.com/watch?v=ECc_cZCi9zY

carrots i didn't use them this time, but they are a delicious addition. I like to diagonally slice them into rounds, and add them at the beginning when softening the onions

