



Sausage & Vegetable Casserole

Ingredients

8 thick Specially Selected Pork Sausages
1 tbsp light Olive Oil or Vegetable Oil
8 Shallots
3 Carrots, thickly sliced
2 sticks Celery, sliced
225g (8oz) Chestnut or Button Mushrooms
2 tbsp Plain Flour
125ml glass Red Wine (optional)
300ml (1/2 pt) Vegetable or Chicken Stock
2 tsp freshly chopped Parsley or Chives
Freshly ground Black Pepper, to taste

Method

1. Heat the oil in a saucepan or lidded frying pan and cook the sausage for approximately 5 minutes until lightly browned. Remove to one side.
2. Add the shallots, carrots and celery to the hot oil, cover and cook over a medium heat for 2-3 minutes. Add the mushrooms, sprinkle on the flour then blend in the red wine and stock.
3. Return the sausages to the saucepan. Cover and simmer for 15 minutes. Season with freshly ground black pepper, stir in the freshly chopped herbs and serve.

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CRAFT BUTCHERS