

## We kind of like our Giant Yorkshire Puddings. With something in they

## are even better!

## **Ingredients for the Sausage casserole:-**

6 Sausages of choice (We used Cumberland Sausages)

Streaky Bacon cut into 2 ½ cm lengths

2 Onion thinly sliced

2 cloves of Garlic grated

1 tsp of Hot Chilli powder

400g chopped Tomatoes

300ml Chicken stock

2 tbsp Tomato Purée

1 tbsp Worcestershire Sauce

1 tbsl Brown Sugar

1tsp mixed Herbs

2 Bay Leaves

3 to 4 springs of fresh Thyme

1 can of mixed Beans of choice

Salt & Pepper to season

100ml water

Oil to fry

## Method:-

- (1) Fry in a big pan the Sausages and put aside.
- (2) In the same pan fry the Bacon, Onions until softened.
- (3) Add the Garlic, Chilli powder, Salt and Pepper.
- (4) Add the Chicken stock and chopped Tomatoes and simmer.
- (5) Add mixed Herbs and Bay leaves and simmer.
- (6) Add the Tomato Purée and Worcestershire Sauce.
- (7) Add the Brown Sugar and can of mixed beans.

- (8) Add the fresh Thyme.
- (9) If the mixture is now too think add the water.
- (10) Add the Sausage turn out into a covered casserole dish and heat in the oven at 180c for 20 minutes.
- (11) Serve in your Giant Yorkshire pudding with vegetables if you prefer.