

LOCAL SAUSAGE, LEEK, APPLE & CIDER BAKE

All ingredients available at Johns!

Delicious one pot dish making the best of the new season's produce.

Tasty meal for 4 or 2 hungry people!

Ingredients

8 Chinn's Farm sausages

3 leeks, washed

2 eating apples, cored, cut in wedges

3 tbs olive oil

Knob of butter

250ml Sam's Poundhouse medium or Luscombe cider

Salt & freshly ground black pepper

2tbs wholegrain mustard (optional)

Accompaniments

Mashed or roast potatoes if required

Preparation

- Preheat the oven to 190°C/ fan170°C/gas 5.*
- Slice the leeks into 2.5cm pieces.*
- Put the leeks & apples into a roasting tin in a single layer.*
- Put the sausages on top of the leeks & apples, drizzle over the oil. Season with salt & freshly ground black pepper & toss together.*
- Dot with the butter & pour over the cider. Bake for 50 mins-1 hr.*
- If using the mustard, about 15 minutes before the end of the cooking time, spread the mustard over the sausages & return to the oven.*
- Serve with mashed or roast potatoes (if required) & a glass of Luscombe apple juice or cider!*