

Witches' Cauldron (serves 4)

Ingredients

- 8 Priory Farm handmade pork sausages - prime pork, Lincolnshire and venison all work very well in this dish
- 1 large onion, sliced
- 2 tbsp olive oil for frying
- Glass of red wine (optional)
- 2 cloves of garlic, crushed (optional)
- 1 x 400g tin of tomatoes (use chopped or sieved if you prefer)
- 1 dsp redcurrant jelly
- One large tbsp oats
- Salt and pepper
- A good handful of grated cheese – we like Sussex Crumble which has a good texture for grating and tastes absolutely wonderful

Method

- 1 Place the sausages on a baking tray and cook in a moderate oven until golden.
- 2 In a large flameproof casserole, gently fry the onion in the oil until browned, then add the tomatoes, crushed garlic and red wine (if using), redcurrant jelly, oats, salt and pepper.
- 3 Reduce the heat and simmer for 20 minutes, stirring regularly. Meanwhile, pre-heat the oven to gas mark 4 or electric fan 180°C
- 4 Add the pre-cooked sausages to the sauce
- 5 Top with the grated cheese
- 6 Place in the oven for 20 minutes until the cheese is golden, then serve with stir-fried cabbage or peas.

The recipe for this delectable sausage casserole comes from the Shinner family's archives and has been on the farmhouse menu for years. It is quick and simple to make and enjoyed by gremlins, ghouls and gourmets of all ages! For a more sophisticated version, slosh in a generous glass of red wine and opt for the venison sausages.

