

# Braised Sausages in Red Wine



**Serves 2**

**Prep 5 mins**

**Cooking 25 mins**

**Easy**

## **Ingredients**

pack of sausages  
1 onion, sliced  
2 thyme sprigs  
2 glasses of red wine  
1/2 tbsp redcurrant jelly

Fry the sausages until browned, add the onion slices and the thyme sprigs and fry until caramelised. Add the red wine, the redcurrant jelly and season. Cover and simmer slowly for 20 mins. Bubble with the lid off to thicken the sauce.