

# Pork and Apple Stew with Sausages



**Serves 4**

**Prep 15 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

450g pack pork sausages  
4 slices of back bacon, chopped into cubes  
4 slices of streaky bacon, chopped into cubes  
100g chunks of ham hock  
1 tbsp honey  
1 stick celery, chopped  
1 bramley apple, finely chopped  
1 banana shallot, finely chopped  
1 pouch of shop bought stock (200ml)  
1 bottle of cider (200ml)  
2 - 3 baby carrots, chopped, reserve the tops to serve or use chopped parsley  
1 leek, chopped  
1 tin haricot beans  
1 dollop Worcestershire sauce (optional)

1. Put in 1 tbsp oil and fry the sausages until brown. Remove from the pan and set aside. Add the back bacon and the streaky bacon and continue until brown.
2. Add all the other vegetables to the pot, fry for a few mins, then add beans and the stock and the cider. If eating later, don't add the apple until reheating, otherwise add the apple straight away and stew until tender, about 15 - 20 mins. Reheat for at least 15 mins, until piping hot.
3. Add the honey and the Worcestershire sauce (if using) and the tops of the carrots or parsley to serve. Serve with crusty white bread.