

Sausages Braised with Smoky Bacon & Cider



Serves 4 Prep 10 mins

Cooking 40 mins

Easy

Ingredients

olive oil
6 - 8 pork sausages
6 rashers smoked streaky bacon, chopped
1 onion, halved and sliced
1 tbsp plain flour
450 ml cider
1 tsp Dijon mustard
a handful parsley, chopped
mashed potato to serve

1. Heat 1 tbsp oil in a casserole. Add the sausages and cook until browned all over. Take out of the pan.
2. Add the bacon and onion to the pan and cook for 5-7 minutes, stirring occasionally, until golden. Sprinkle over the flour and cook for 1 minute, then stir in the cider. Simmer for 2 minutes, then stir in the mustard.
3. Add back the sausages. Simmer for 20-30 minutes until sauce has thickened. Add the parsley and serve with mash.