

# Smothered Sausage



**Serves 4**

**Prep 10 mins**

**Cook 30mins**

**Easy**

## Ingredients

450g pork sausages  
200g bacon, cut thinly  
2 large cooking apples  
1 stock cube  
118 ml hot water

1. Heat the oven to temperature 200C, 180C Fan, gas 6.
2. Brown the sausages quickly, under the grill or in a frying pan. They do not have to be cooked through.
3. Remove the rinds from the bacon and wrap each grilled sausage in a wrapper of bacon. Pack side by side in a casserole just big enough to hold them.
4. Peel and core the apples and slice into rings. Put an overlapping layer of apple rings on top of the sausages.
5. Crumble the stock cube and dissolve in the hot water. Pour this over the sausages and cover with a lid or foil.
6. Bake in a moderate oven for about 1/2 hour or until the bacon and apples are cooked, by which time the sausages should also be cooked through.
7. Serve in the casserole with mash or jacket potatoes, tomatoes baked in the oven or any green vegetable.