

Wild Boar Bangers, Cider-braised Red Cabbage



Serves 4 Prep 30 mins

Cooking 1h 30 mins

Easy

Ingredients

4 tbsp olive oil
8 wild boar sausages
1 red cabbage, shredded
1 green apple, cored & grated
2 tbsp wholegrain mustard
200ml cider
2 tbsp cider vinegar
750g Charlotte potatoes, halved
a handful parsley, finely chopped

1. Heat 2 tbsp of the olive oil in a casserole and fry the sausages for 10 minutes until well browned. Remove them from the pan and add the cabbage, apple, mustard, cider and cider vinegar, and mix well. Bring to a simmer, season and return the sausages to the pan with any juices. Put on a lid and simmer gently for 1½ hours, stirring now and again.
2. Meanwhile heat the oven to 200C/fan 180C/gas 6. Put the potatoes into a pan of cold salted water and bring to the boil. Simmer for 15 minutes or until a potato is pierced easily with a knife, then drain. Add to a roasting tray with the remaining 2 tbsp of oil and lots of seasoning. Roast for 45 minutes until crisp and serve with the cabbage, sausages and a sprinkle of parsley.