



We kind of like our Giant Yorkshire Puddings. With something in they are even better!

Ingredients for the Sausage casserole:-

6 Sausages of choice (We used Cumberland Sausages)

Streaky Bacon cut into 2 ½ cm lengths

2 Onion thinly sliced

2 cloves of Garlic grated

1 tsp of Hot Chilli powder

400g chopped Tomatoes

300ml Chicken stock

2 tbsp Tomato Purée

1 tbsp Worcestershire Sauce

1 tbls Brown Sugar

1tsp mixed Herbs

2 Bay Leaves

3 to 4 springs of fresh Thyme

1 can of mixed Beans of choice

Salt & Pepper to season

100ml water

Oil to fry

Method:-

- (1) Fry in a big pan the Sausages and put aside.
- (2) In the same pan fry the Bacon, Onions until softened.
- (3) Add the Garlic, Chilli powder, Salt and Pepper.
- (4) Add the Chicken stock and chopped Tomatoes and simmer.
- (5) Add mixed Herbs and Bay leaves and simmer.
- (6) Add the Tomato Purée and Worcestershire Sauce.
- (7) Add the Brown Sugar and can of mixed beans.

(8) Add the fresh Thyme.

(9) If the mixture is now too thick add the water.

(10) Add the Sausage turn out into a covered casserole dish and heat in the oven at 180c for 20 minutes.

(11) Serve in your Giant Yorkshire pudding with vegetables if you prefer.