

Pork and Leek Sausages with Black Pudding and Leek Mash

Feeds: 4
Time to Cook: Approx 20 minutes

Take

Pork and leek sausages
Potatoes
Leeks
Black pudding
Eating apple
Cider or apple juice
Fresh thyme
Milk
Butter



Make

Peel **900g (2lb) potatoes** and cut into chunks. Place into a pan, cover with water and boil for about 15 minutes until soft. During the last 8-10 minutes add **2 leeks**, sliced. Meanwhile in a small frying pan cook **100g (4oz) black pudding**, cut into cubes until golden and crispy.

In a large pan dry fry **450g (1lb) pork and leek sausages** for 12-15 minutes until cooked through. During the last 5 minutes of cooking time add **1 eating apple**, cored but skin left on, to the pan and allow to lightly brown. Add **150ml (1/4pt) cider or apple juice** and a **sprig of fresh thyme** to sausages and allow to bubble until reduced slightly.

Drain the potatoes and leeks, and mash with a **splash of milk** and a **knob of butter**. Stir through the black pudding.

Eat

Serve the sausages with the black pudding and leek mash, apple gravy and seasonal green vegetables of your choice.