

Pork and Stilton Sausages with Onion Mash, and Apple and Plum Spicy Relish

Feeds: 4
Time to cook: Approximately 25-30 minutes

Take

Pork and Stilton sausages

For the Relish:

Red onion
Garlic
Red chilli
Soft brown sugar
Cider or apple juice
Eating apple
Plums
Ground all spice

For the Mash:

Potatoes
Oil
Onion
Butter
Milk



Make

Place in a pan **1 red onion**, peeled and finely sliced, **1 clove garlic**, finely chopped, **1 large red chilli**, deseeded and finely sliced, **100g (4oz) soft brown sugar** and **75ml (5tbsp) cider**, **1 eating apple**, peeled, cored and sliced, **3 plums**, stoned and quartered, and **a pinch ground allspice**, stir well. Bring to the boil.

Cover the pan and cook on a reduced heat until the fruit is soft and the liquid reduced and syrupy, approx 25 minutes. Remove from heat and pour into a sterilised jar and seal. Keeps in a refrigerator for a week or so.

To make the mash, peel **900g (2lb) potatoes** and cut into chunks. Place into a pan, cover with water and boil for about 15 minutes until, soft. While cooking heat **5ml (1tsp) oil** in a frying pan and cook **2 onions**, sliced over a high heat until golden and crispy. Drain and mash the potatoes with a **knob of butter** and a **splash of milk** and stir through the onions.

Meanwhile cook **450g (1lb) pork and apple sausages** under a preheated grill for 12-15 minutes, turning occasionally until cooked through.

Eat

Serve the sausages with the onion mash, and apple and plum spicy relish.