

Sausages with Pan Cooked Chutney



Serves 4

Prep 10 mins

Cooking 1h

Easy

Ingredients

1 kg potatoes, peeled & halved
olive oil
200ml milk
olive oil
1 sprig fresh sage, leaves picked
2 red onions, cut into thin wedges
1 good handful fresh or frozen (and thawed) cranberries
cinnamon stick
3 tbsp balsamic vinegar
8 pork sausages

1. Cook the potatoes in simmering water for 15 minutes, or until cooked through. Drain, cover and set aside.
2. Take another saucepan and add the milk. Bring to the boil, then turn off the heat and add to the potatoes. Mash well and season to taste. Cover and set aside.
3. Preheat the grill to medium. Add a splash of oil to the frying pan over a medium heat and fry the sage leaves until crisp. Remove and set aside. Add some more oil to the pan and sauté the onions for 5 minutes, then add the cranberries, cinnamon and a splash of water. Simmer for 10-15 minutes, until the onions are soft and the chutney has reduced. Add the vinegar and cook for 30 seconds. Season, then remove the cinnamon stick.
4. Meanwhile pop the sausages under the grill for 15 minutes, turning until cooked. Serve with the mash, chutney and sage leaves.