

Smokey Bacon Sausages Braised in Red Wine – SAUS02

Serves – 4

Ingredients:

8 Sally's Sizzling Smokey Bacon Sausages

Olive oil

16 button onions or shallots

6-8 slices of bacon

A teaspoon of plain gluten free flour

275-300ml of Red Wine

A clove of garlic, sliced or crushed

Thyme

2/3 Bay leaves

About 175-200g of button mushrooms

Method:

Fry the sausages in the oil until browned evenly, set aside wrap them in foil to keep them hot.

Fry the chopped bacon with the onions until browned

Sprinkle over the flour to soak up the oils

Stir in the wine (the floury oil will mix in and make the wine a wonderful violet colour as it starts to thicken)

Put the sausages back in, add the garlic and thyme, tuck in the bay leaves
Cover and simmer on a very low heat for 30 minutes

Add the mushrooms and cook for a further 20 minutes, adding a little red wine if necessary

Serve with creamy mash potatoes