

Cumberland Sausage with Parsnip Cakes



Ingredients

454g Blakemans Sausage
225g Smoked Bacon (Fine Chopped)
1 Medium Red Onion (Fine Chopped)
2 Tblspn. Cranberry Jelly
250ml Red Wine
1 Tspn. Plain Flour
Salt & Black Pepper
2 Bay Leaves
The Parsnip Cakes
500g Parsnips Peeled
250g Potatoes
1 Egg
15g Unsalted Butter
1/2 Tspn Cinnamon

Method

Grill the sausages until brown (15-20 ins) Fry the bacon and red onion until browned, add the grilled sausages and bay leaves to the pan, pour in the red wine and bring to the boil reduce heat and gently simmer for 10 minutes. Remove the sausages keep warm, whisk the flour into the liquid together with the jelly, reduce the sauce until it thickens.

Parsnip Cakes

Method

Boil parsnips and potatoes until soft drain add beaten egg, butter and cinnamon mash until smooth. Divide into approx. 8 - 4" x 1" round cakes. Lightly oil a griddle pan and fry them for a few minutes each side. Plate the cakes with the sausages pour over the wine sauce serve with baby carrots

Serves 3-4

Fine with a glass of Malbec wine

