

# Pork Sausage & Colcannon



## Ingredients

454g Blakemans Thick Pork Sausage  
350g Savoy Cabbage  
600g Potatoes  
1 Medium Parsnip  
2 Medium Leeks  
1 Small Onion (Finely chopped)  
100g Butter  
150ml Creme Fraiche  
1/2 Tspn Mace  
Salt & Black Pepper  
2 Garlic Cloves (Minced)  
Chopped Parsley for Garnish

## Method

Grill or fry the sausages as directed, meanwhile dice the potatoes and parsnip boil until soft, shred the cabbage and boil until limp, then strain all water off and season. Finely slice the leeks and fry in half the butter until soft. Mash the boiled potatoes and parsnip mix with the leeks and cabbage, stir in 150ml of warmed creme fraiche, add the garlic and 25g butter sprinkle in the mace stir until smooth, cover to keep warm. Fry the onions over a high heat in the rest of the butter. On a warmed serving plate peak the mash mixture and make a depression on the top, pour into the depression the sauted onions and sprinkle with chopped parsley place the cooked sausages vertically around the mound and serve.

(Serves 4)

Great with a glass of Guinness

