

Savoury Sausage Nests



Ingredients

24 Large Yorkshire Puddings (frozen)
4pks x165gm
454gms Blakemans 32's Cocktail sausage
75gms Soft goats cheese
2lb Red onions (thinly sliced)
100gms Unsalted Butter
4 Tbsn Dark brown sugar
Salt & Pepper
2 Tbsn Thyme/Marjoram leaves (chopped)
60ml Balsamic syrup/vinegar
250ml - Beef stock

Method:

In a large saucepan melt the butter then add the sliced onions and soften for about 10 minutes.

Add the sugar, balsamic, beef stock, herbs, season and stir then simmer over a gentle heat for approx. 45 minutes with the lid off, stirring occasionally until at the end of the cooking time the liquid will have evaporated leaving a thixotropic marmalade. Leave to cool.

Pan fry or grill the sausage 32's for 10 minutes or until browned all over.

Put a generous layer of the onion marmalade in to the Yorkshire puddings, place 2 of the cooked sausages on top and dot with small nuggets of goats cheese.

In a preheated oven 200c place the puddings on a tray and bake for 5 minutes until crispy brown.

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